

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries 7TH TIER

Volume 87

DECEMBER 3, 1932

Number 23

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Your sausage products may be of fine flavor, appetizing appearance and high quality, but unless you provide a means for future identification all consumer satisfaction and good will in your product is *immediately lost*. EVERHOT Ink Electric Branders provide a *permanent* guarantee of *future sales* by guarding the fine quality of your product against substitution. Sausage actually *sells itself*, because the EVERHOT identifying mark on your product is a definite assurance of satisfaction.

Take *immediate advantage* of the sales building possibilities offered by EVERHOT permanent identification. The investment required is slight; maintenance and operating costs are exceedingly low.

WRITE FOR DETAILS TODAY!

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RAPID—ECONOMICAL SIMPLE—POSITIVE

One simple, easy operation performs the entire identifying operation. Rapid and economical to use—no special skill required to operate. The electrically heated die operates at constant, exact heat and dries the ink the instant it is applied. No smearing! Absolutely *sanitary, positive and unerasable*.

MANY MODELS

EVERHOT Ink Electric Branders identify all fresh and cured meats. Special models for sausage, franks and beef carcasses available. Complete details available. Write!

The Improved "BUFFALO" Fat Cutter

*Designed to produce more uniform cubes—
smaller in size and practically without waste!*



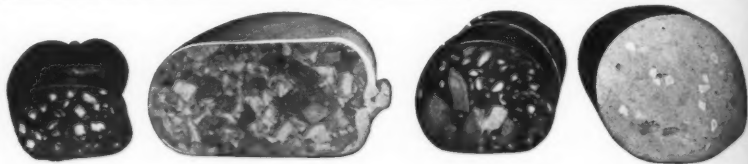
Knife heads furnished with cutter to turn out 1/4-inch cubes.

Extra knife heads furnished to cut cubes 3/8 and 1/2 inches.

CAPACITY:
400 pounds per hour

USE a "BUFFALO" Fat Cutter to cut up cubes of pork fat, cooked tongue and cooked meats for making blood sausage, head cheese, mortadella, bologna and other sausage specialties.

This machine does as much work as 5 men can do by hand. Reduces overhead and production costs. A great time and labor saver.



A few types of sausage specialties made with the use of a
"BUFFALO" Fat Cutter

*Write for full information
and price*

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*Manufacturers of "BUFFALO" Silent Cutters, Grinders, Mixers,
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THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 87. No. 23

DECEMBER 3, 1932

Chicago and New York

What the Meat Packer Needs to Know if He Expects to Sell at a Profit

Volume without profit will not maintain a packing business.

If the packer's customers don't do business at a profit, then he cannot.

Knowing his costs permits a packer to adopt a sound pricing policy.

These are three of the principles which, kept constantly in mind, have enabled many meat packers to cope with the serious problems which have confronted them during the past three years.

During 1932, when buying power fell to the lowest point in the three-year period, he has been forced to find a market for 220,000,000 lbs. more meat than in the same period of 1931, when buying power was from 15 to 17 per cent higher.

Market for More Meat

His beef supplies dropped 150,000,000 lbs., but his supplies of pork increased 350,000,000 lbs. and of lamb 20,000,000 lbs. In spite of this increase and of the decrease in consumer buying power, there was on hand at the close of the period 2,000,000 lbs. less meat and lard than at the same time a year earlier.

Nevertheless this situation has created serious merchandising, operating and profit problems for the packer. It has been necessary for him to reduce his costs to a minimum, and to find an outlet for a large volume of product, moving this frequently at a minimum of profit and many times at an actual loss.

Packers have realized the seriousness of conducting a business principally on the basis of volume. They are undertaking many studies and experiments to improve the situation—if not under present conditions, at least to be prepared to take advantage of the more promising merchandising outlook which must come in the not distant future.

Problems for the Packer.

Only recently an Eastern packer called attention to an editorial statement in THE NATIONAL PROVISIONER pointing to improvement in merchandising practices and to the evidence of more consideration for profits and less for volume.

"Announcement made by one packer that he had voluntarily dumped overboard a considerable percentage of his

business—the unprofitable part—would have caused a sensation a few years ago," this editorial stated. "Coming at this time it was received with only casual interest. Perhaps it was appreciated that it was the logical, profitable and businesslike thing to do."

Must Sell at a Profit.

"Volume is the curse of the packing industry," says this packer. "I never could see where just volume did anyone any good. It is more important to sell goods at a profit. If you can do that, why worry about the overhead? I worry more over selling goods 2c or 3c per pound under the list price. That is the important part of any business."

Here is another example. Arnold Bros., Inc., Chicago, realizing that unless their retailer customers sell at a profit they cannot buy at a profit, are attempting to educate the retailer to the importance of profit not only to himself but to his industry.

The kind and means of this education are demonstrated in the following statement sent to all their customers a short time ago.

A FRANK STATEMENT.

WE ARE ALL IN BUSINESS FOR PROFIT.

Arnold Bros., Inc., try to merchandise their products so that their customers make a profit. If our customers cannot and do not make profits, we cannot sell to them.

HAVE YOU BEEN SELLING LARD OR OTHER ITEMS FOR $\frac{1}{4}$ c OVER COST? IF YOU HAVE, HAVE YOU MADE A PROFIT?

We say you haven't! Lard has cost you from 5 to 7c per lb. Twenty per cent profit at 7c cost is 8 $\frac{1}{2}$ c, or 1 $\frac{1}{4}$ c gross. Your overhead—labor—rent, etc., is not less than 20% at prevailing prices, so you



WINTER IS COMING ON.

And it will be pretty chilly walking home in a barrel.

have not made one cent on lard if you sold it for less than a dime.

DON'T TRY TO FOOL YOURSELF—IT WON'T WORK OUT.

FIGURE YOUR COST TO DO BUSINESS IN CENTS PER POUND, NOT PER CENT PER DOLLAR.

To obtain the cost per pound of operating your business, divide the **total cost of operations** (rent, labor, power, light, insurance, interest, delivery—everything you pay out) by the number of pounds of meat sold during any period of time. This will give you an accurate cost of doing business—one that can be depended upon for use in pricing merchandise, and one which does not vary with prices, but does fluctuate with volume in weight.

Percentage was and probably will be the satisfactory method in days to come when prices are higher, but it can't be done now unless you have reduced your rent, labor, light, power, and refrigeration accordingly, and you haven't reduced the cost of these items that make up your overhead in proportion to the decline in prices.

Operate your business to make a profit. If you don't, we do not want you for a customer, nor does anyone else. And, more than that, the fellow that does not show a profit cannot stay in business—he is either out or on the way out!

A REASONABLE PROFIT IS CONSTRUCTIVE TO GOOD TIMES, AND A JOB FOR EVERYONE.

PROFITLESS TRANSACTIONS ARE DESTRUCTIVE AND CONTRIBUTE TO DEPRESSION AND UNEMPLOYMENT.

WHICH DO YOU WANT?

Perhaps one of the great difficulties in securing a profit is in a lack of knowledge of costs. It is difficult to believe that most packers know their costs—or, if they do, that they figure them correctly. Commenting on this, one packer says:

Do They Know Costs?

"This is a fair example of conditions today:

"Four packers were advised that a certain contract was to be let and bids were invited. Packer A bid about \$1,250, Packer B bid \$1,370, Packer C bid \$1,468, Packer D bid \$1,550.

"Isn't there something radically wrong with the packing industry if standard goods based on government specifications should be priced at such widely varying figures? Our bid was calculated on a basis which would have made us a small profit. If we had left out the profit, we would still have been about \$125 too high to get the business.

"The sooner the heads of these businesses put into operation a plan which means a small profit over their actual costs, the sooner the packing business will be on its feet.



MAKE PRICES RIGHT AND THEN STICK TO THEM.

Building a price list is important, and involves a knowledge of costs. Here's where "Know Your Costs" and "Get Your Price" make a winning team.

"We have been using a bonus payment to salesmen on profitable items and it has worked well in some of our territories, but it won't work in the cities where we have competitors whose salesmen seem to have no other instructions than to learn the other fellow's price and then cut it 1c a pound."

It's the "Asking" Price.

While it is doubtless true that costs do not govern selling prices in the sense that a packer may often be compelled to sell some product at less than the calculated cost, they do have a considerable influence on ASKING prices. If one packer in a market starts out with an incorrectly calculated cost, he soon forces his competitors to ignore their costs, no matter how soundly they may be based.

If owing to difference in methods of distributing costs Packer A has a low cost on fresh pork and a high cost on sausage, while Packer B has a high cost on fresh pork and a low cost on sausage, the tendency would be for the

What Makes Prosperity?

"If you don't operate your business to make a profit, then we don't want you for customers" a packer told his retail trade.

He has been impressing on them the need for operating at a profit, because he believes that the retailer who does not show a profit will soon be out, or already is on the way out.

A reasonable profit leads to good times and a job for everyone, while profitless transactions are destructive and contribute to depression and unemployment, he says.

Prosperous buyers make a prosperous seller—provided his costs are right. So anything that can be done to improve the position of the retail trade reflects favorably on packer profits.

market price to seek the low level on both products, with the result that neither packer can make money on either product.

"Every time statistics on costs are collected the most striking thing noticed about them is their wide variation," says one observer.

"The packing business would be hard enough to conduct satisfactorily, even if there were substantial agreement on how costs should be figured. But when different packers go into the market with cost prices on their products which vary by as much as 2c, 3c, 4c and 5c a pound, it is no wonder that the market is in a perpetually disorganized condition!"

These are only a few of the steps being taken to improve the packer's profit position. Their effort should receive widespread support from packers everywhere, because the better the profits the more men can be employed, the better wages can be paid and the wider the circle of influence of this income group will be felt.

Therefore, the more packers keep an eye on profit, pay less attention to volume and provide themselves with a full knowledge of their costs, the sooner will the meat packing industry as a whole improve its position.

MARKET WHISTLE SILENCED.

Blasts of one of the oldest whistles in Omaha, Neb.—that of Morris packing plant, which had always sounded the note for the end of the buying session on the Omaha Livestock Exchange—have been stilled forever.

For more than 40 years, at 3 o'clock in the afternoon of every market day, the third blast of this whistle closed the exchange. Under rules of the exchange all buying and selling of livestock, except stockers and feeders, had to stop with the sounding of the third blast. Some years ago, when the Morris plant at South Omaha was taken over by Armour and Company, a steam line from Armour's boilers was run to the old whistle and it continued to blast out the closing of the marketing day. Now, however, changes in both the Armour and Morris plants make this arrangement impossible, so that the blasts that now close the exchange come from the big whistle on the Armour and Company plant.

The Omaha Livestock exchange has asked Armour and Company for the old whistle. After more than two score years of blasting it is to be polished up and given a permanent place of honor in the Exchange building.

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Greatest Live Stock and Meat Exhibit Reflects Confidence in Future

Significant because of its size and the quality of its exhibits, the International Livestock Exposition held in Chicago November 26 to December 3, 1932, reflected the faith of the livestock breeder, feeder and the market agency in the future of the industry.

Reputed to be the largest International show ever held, the cattle entries alone at 403 carloads were 108 loads more than the entries of a year ago which was an all time record. The low prices at which meat animals have been moving have proved no damper to the ardor of producers, but apparently have stimulated an appreciation of the need for the most efficient livestock production in times of low prices.

Not only has this production been directed to profit for the farmer but it has considered to an increasing degree the needs of the consumer of meat. Light weight butcher hogs now top the market classes, young well-finished lambs producing 38 to 40 lb. carcasses carry off pen honors and baby beef, yearling or long yearling cattle win the blue ribbons and command first consideration on the auction block.

Meat Cuts That Please.

While the most efficient meat making machines are on exhibit in the various livestock divisions, the quality and cut

of meat having greatest appeal to the consumer is on display in "The Meat Shoppe" which is conducted in conjunction with the livestock show.

Meat windows were particularly effective in carrying out the theme of the particular display. On a rich black background there hung in one window the side of a hog carcass and below it cuts showing the effective use of the different parts of the carcass for greatest appeal to the consumer meat buyer; in another a side of beef with the various roasts, steaks, stews and other pieces; and in still another a lamb carcass with the roasting and broiling cuts, the carcass resting on the National Livestock and Meat Board meat judging trophy which was placed in a revolving "pool of water" on which mock ducks made of lamb shoulders were "swimming."

More than one hundred of these cuts of beef, pork and lamb were attractively displayed in giant cooler windows. They illustrated in a comprehensive manner the fact that meat has a large and definite place in present-day economy budgets and stressed the trend of modern meat cuts in effective meat merchandising.

Meat for All Pocketbooks.

With a background of charts showing the food and energy values of meat as compared with other common foods, the exhibit featured "Meat In The Low Cost Diet" and gave visual proof that meat is now on the market at bargain prices. Every cut shown can be purchased for

less than 15 cents a pound and more than half of them at 10 cents a pound or less.

The low-cost meat list is a versatile one. It includes beef heart, beef shank, beef brisket, beef patties; practically all pork cuts as well as pork liver, pork hock, smoked picnics, bacon squares; lamb stew, lamb shoulder, rolled breast of lamb, lamb shanks and other cuts. Every item in the list was given the approval of the Illinois Emergency Relief Association which has listed them in their food budgets for relief work.

Visitors to the meat exhibits had the opportunity of seeing new styles in meat cuts and to learn that styles in meat cuts change from time to time, as do styles in motor cars, dresses and hats. This fact means that meat is available for every occasion and is in line with the demands of the modern housewife.

Service and Sales Appeal.

Interesting, in view of the fact that the new cuts have been introduced in a nation-wide demonstration program, the pork exhibit was devoted to modern cuts made from fresh hams, pork loins and fresh pork shoulders. The new cuts include boneless ham rolls, sirloin pork rolls, pork tenderettes, boned and rolled Boston style butts, and cushion style picnic shoulders.

The beef display featured boneless pot-roasts, beef roasts, steaks, fillets and patties. Beef pot-roasts, larded and wrapped with beef fat, rolled rump



MEAT CUTS WHICH CAN BE BOUGHT AT LOW COST ARE AVAILABLE TO ALL.

Cuts of meat which cost less than 15c per pound when meat prices are well above what they are at the present time were featured in one of the display refrigerators in "The Meat Shoppe." This includes pork hocks, bacon squares, smoked picnics, fresh shoulder roasts, hearts, livers, kidneys and at the present time even fancy smoked ham. The latter is something of an anomaly as few cramped pocketbooks expect to be able to indulge in meats of this type. Equally interesting cuts of beef and lamb are available at low cost.

This list of meats, prepared by the National Livestock and Meat Board, has been broadcast by many relief organizations throughout the country.

roasts, larded beef tenderloin and Swiss steak lent variety to the beef section.

Lamb cuts for roasting and lamb cuts for broiling occupied the space devoted to the lamb display. Frenched and American style legs of lamb, sirloin lamb roast, lamb loaf, lamb brochettes, Saratoga chops and boneless shoulder chops make this display attractive and educational.

Featuring the Aristocrats.

A special exhibit feature this year portrayed the fact that there are aristocrats in meat cuts as well as in animals. Thick, luscious porterhouse and sirloin steaks, a rolled rib roast and a standing Frenched rib roast made up the grand champions of beef cuts. The latter cut was christened "the International Special." The aristocrats of pork cuts included crown roast of pork, Frenched pork loin and Frenched and butterfly pork chops. The lamb exhibit, displayed as "Lamb Cuts for the Connoisseur," featured crown roast of lamb, rolled loin of lamb, a steak two inches thick and English lamb chops.

Some of the disastrous effects from the standpoint of the meat industry of feeding soy beans to hogs were shown in a refrigerated case where a belly from a soy bean fed hog was shown in comparison with one from a corn fed hog, also samples of lard from each of these hogs.

Other special displays included a sow and litter modeled in lard and a vivid illustration of new methods in merchandising smoked hams, ham shanks and center cuts of smoked ham.

The meats exhibit is sponsored by the National Live Stock and Meat Board and the International Live Stock Exposition management. It is arranged in cooperation with the Institute of American Meat Packers and the United States Department of Agriculture.

Vilter Manufacturing Co. equipment

furnished the refrigeration for the big coolers featuring these displays.

Meat in Low Cost Diet.

Meat in the low cost diet was a feature of the U. S. Department of Agriculture exhibit. Models of cooked meat dishes, such as pot roast with vegetables, braised short ribs and browned potatoes, broiled hamburger with onions, roast pork shoulder with savory dressing, bacon and fried mush, sausage and glacéed apples, breast of lamb with onions, shepherd's pie, and pan broiled lamb patties, were featured.

The bulk of the exhibit was designed for the livestock producer, one feature being a pen of lambs of the new "Columbia" breed developed as a dual purpose breed at the department's experiment station near Miles City, Mont. A carcass and retail cuts from a lamb of this breed, also wool samples, were on exhibition.

Another feature was three live feeder steers with discussions as to the relative merits of each type.

One demonstration of only indirect interest to the meat industry but of interest to many packers who are hog breeders was that of the value of 2-year-old and 4-year-old sows in the production of maximum pork of the best quality. It was found that sows of these ages produce the largest litters and raise the largest number of pigs from each litter. Neither the one-year-old nor the three-year-olds were as efficient producers.

Department Officials On Hand.

Many other departments of the exhibit had to do with the economical production of livestock on the farm and the keeping of records that a knowledge of costs may be available.

Renwick W. Dunlap, assistant secretary of Agriculture and Dr. John R. Mohler, chief of the Bureau of Animal Industry were distinguished visitors during the week. Mr. Dunlap was a speaker at the dinner given on Sunday, November 26, honoring Representative Purnell of Indiana, author of the Purnell Act which gives to the state agricultural colleges and universities a fund

for the promotion of agriculture. It is under this fund that the big project on the quality and palatability of meat, sponsored by the National Livestock and Meat Board with the participation of the Institute of American Meat Packers, is conducted.

Among other department representatives here for the show were E. Z. Russell, D. A. Spencer, K. F. Warner, J. O. Williams, P. E. Howe and O. G. Hamkins of the Bureau of Animal Industry, and W. C. Davis, C. F. Duvall, W. L. Haupt, A. T. Edinger and Arthur Merkle of the Bureau of Agricultural Economics.

BEST JUDGES OF MEAT.

Meat judging at the International Livestock Exposition was participated in this week by students from nine state universities and agricultural colleges. The Ohio State University team, consisting of two boys and one girl, won the contest, with Nebraska second, Iowa third, Kansas fourth, and, in the order of their rank, South Dakota, West Virginia, Ontario, Massachusetts and Pennsylvania State. The winning team scored 2,334 points out of a possible 2,700 and will gain possession of the National Livestock and Meat Board trophy for the year. This trophy must be won three times before it goes into the permanent possession of any one university or college.

In the team competition Nebraska was first in beef, South Dakota in pork and Ohio in lamb.

The judges were K. F. Warner of the Bureau of Animal Industry; W. C. Davis, A. T. Edinger and Don Slater of the Bureau of Agricultural Economics, U. S. Department of Agriculture; John A. Kotal of the National Association of Retail Meat Dealers, and John T. Russell, past president of that association.

The meat judging contest is held at the International with the idea that it is just as important that students shall be versed in judging the finished product of livestock as it is that they learn the fine points about the live animals. The contest is sponsored by the National Livestock and Meat Board, having been a regular feature of the International since its inauguration in 1926.



FANCIEST CUTS OF ALL MADE FROM BEEF, PORK AND LAMB.

The aristocrats of meat cuts were the feature of one of the display cases at the show. These were in marked contrast to those designed to be bought at the smallest cost possible. In these cuts cost is not a consideration, quality only dominating their desirability. Of the beef cuts, there is sirloin steak, porterhouse steak, rolled rib roast and standing rib roast, the latter frenched two or three inches from the end of the rib bone. Such cuts are usually made only from the choicest beef.

The pork cuts included crown roast of pork, loin roast with the bones frenched, french loin chops and butterfly chops. Lamb cuts for the connoisseur included rolled loin roast, crown roast, french chops and English chops.



CELEBRATING THE FIFTEENTH ANNIVERSARY OF INVESTMENT IN FARM YOUTH.

Thomas E. Wilson, president of Wilson & Co. and chairman of the National Committee on Boys and Girls Club Work, with his son Edward F. Wilson, vice-president of Wilson & Co., and Amelia Earhart, trans-Atlantic flyer, entertains national 4-H club winners.

These young winners stand in the top rank of the 1,200 prize winning 4-H members in Chicago during the week of the International Live Stock Exposition. They represent the 950,000 club members throughout the United States and Canada in all lines of farm endeavor.

Reading from left to right are the Wilson winners: Vernon F. Epting, Prosperity, So. Car.; Wm. Ralph Bennett, Bristol, W. Va.; Joseph Church, New Plymouth, Idaho; Floyd Weaver, West Point, Ind.; Miss Earhart, Mr. Wilson and Edward Wilson.

Celebrate "Wilson Day"

Livestock Leaders of Future Are Guests of Packer

Each year at the time of the International Livestock Exposition, for fifteen consecutive years Thomas E. Wilson, president of Wilson & Co., meat packers, has been host to the farm boys and girls who have achieved the highest record in 4-H club work in the United States and as such are guest visitors in Chicago during the exposition.

The fifteenth annual "Thomas E. Wilson Day" was celebrated at the Chicago plant of the company Monday, November 28, when Mr. Wilson was host at a dinner and entertainment of especial interest to these farm leaders of the future. The 1,200 boys and girls with their leaders were served a steak dinner in the dining room of the general office building from which they proceeded to the Wilson auditorium, where diversified entertainment was provided.

In his address to the young people, outlining the fundamentals of the 4-H movement, Mr. Wilson said:

"The 4-H club system of education has in it the fundamental elements which make it not only highly beneficial but necessary, especially during a period of economic dislocation such as we are experiencing. In the first place, the 4-H club member has to carry on a project which is intensely practical. It gives him immediate economic experience. He starts with a home situation which he can understand and he

learns by doing, *how* to improve that situation and make an economic gain.

It ties the member to the home and at the same time gives him civic experience within the community. It promotes healthful living; it provides recreational periods; it leads the members to explore new avenues of experience. It helps one to appreciate and understand many of the finer things of life; and it develops the joy which comes from serving one's fellows."

Training for the Future.

Mr. Wilson pointed to the difficult times through which agriculture along with all other industries was passing, and called attention to the part the 4-H work had played in bettering conditions during this period and to the important part the movement will have in the livestock and farm industry of the future.

"I have an abiding faith in agriculture," he said. "It is a basic and fundamental industry. Upon it all of human kind depends for sustenance and life. The nation can make progress only in step with agriculture. In addition to being basic, it provides a mode of living which is conducive to health, peace and happiness.

"For all of these reasons, and many others, I am determined to continue to cooperate with the members of the National Committee on Boys and Girls Club Work to assist you and the established agencies to extend the 4-H club movement and to expend and enhance the splendid program of the 4-H clubs.

2,000,000 Club Members.

"The increase in membership in 1931 over 1930 was 68,000. It is estimated that a similar increase in membership will be experienced in 1932 even in view

of the general unsatisfactory economic situation. It is probable that the membership will reach the million mark in 1933. We believe that possibly two million rural boys and girls could profit by enrolling as members under the 4-H club banner.

"To this cause, I again pledge my earnest endeavors and substantial support in time to come."

Mr. Wilson expressed the hope that more of the business interests of this country will take a long forward look at the many possibilities in the interests of the general welfare that comes through 4-H training that is being given to rural boys and girls, and lend such support as is necessary toward further encouraging its national program.

The young club members were given a rare treat by Mr. Wilson in having for their guest speaker Amelia Earhart, whose solo flight across the Atlantic has brought her once again to the attention of the entire world. Miss Earhart talked entertainingly to the young people not only of her Atlantic flight but of the place aviation will play in the life of all of the people in the not distant future.

Makes Great Contribution.

His abiding faith in this work has resulted in Mr. Wilson giving not only his personal support to the movement but prizes to livestock members in the form of a gold medal to each county winner, a gold watch to each state winner and a trip to the 4-H club congress in Chicago to the sectional winners. The boys who win the national contest are entitled, in addition to their trip, to a university scholarship. During 1932 there were awarded the following Thomas E. Wilson prizes: 475 gold medals; 39 gold watches; and four trips to Chicago.

Mr. Wilson conducts his activities through the National Committee on Boys and Girls Club Work, of which he is chairman. G. L. Noble, who for many years was associated with the packing industry, is executive secretary. Under the leadership of these two men

business and industry are giving ever-increasing recognition and support to this movement for a strengthening of agriculture and the development of the ideal farm home.

THE GRAND CHAMPIONS.

It is a far cry from the Texas Longhorn of only a few decades ago to the grand champion steer of the International Livestock Exposition. But for the first time in the history of the show Texas carried off the grand championship this year. The winner was a pure-bred Hereford, pronounced by the International Scotch judge, Walter Biggar, as the best steer of his breed he ever saw. "He has wonderful width and depth of body, is low set, good lines, smooth shoulders, wonderful hindquarters and a most uniform covering of the right kind of flesh," Mr. Biggar said. The reserve champion was also a Hereford.

The steer, owned and exhibited by C. M. Largent & Son, Merkle, Tex., was sold at \$1.25 per pound to Pfalzer Bros. of Chicago. He weighed 1,241 lbs. and is the heaviest champion of the show in six years.

The grand champion carlot of the show, a load of Angus yearlings sold at \$15.50 per hundredweight to McCann & Co. of Pittsburgh, Pa. Other buyers of ranking loads of cattle were the Illinois Packing Co., Chicago, Arbogast & Bastian, Allentown, Pa., the latter paying \$9.50 for the second prize load of Angus yearlings. Wilson & Co. bought some of the top steers for The Great Atlantic & Pacific Tea Co. The third prize Herefords were bought by Armour and Company for the account of W. B. Margerum, Philadelphia, Pa. Other packers buying, in addition to the large packers, were Hygrade Food Products Corporation and United Dressed Beef Co.

The grand champion carload of lambs was purchased by A. Shapiro, of Detroit for the Kroger Grocery and Baking Co., paying \$18.25 per cwt. The lambs averaged 83 lbs. per head.

J. M. Waters of Armour and Company picked the grand champion load of hogs from the Hampshires, saying that this particular load "was the best for all packing purposes." The hogs averaged 256 lbs.

FEWER HOGS MARKETED.

Hog receipts at the eleven principal markets during November totaled 1,733,000 head, the smallest for the month in 23 years. This compares with 1,665,000 head in October and 2,558,000 head in November, 1931. The receipts were the largest for any single month this year since May.

At Chicago the receipts for the month at 531,040 head were the smallest for November since 1914. The average weight was 232 lbs. compared with 240 in October, 219 lbs. in the same

month a year ago, 224 two years ago and 228 lbs. in November, 1929.

The average price for the month at \$3.35 compares with \$3.60 in October, \$4.65 in November, 1931, and \$8.55 in November, 1930.

G. L. TALLEY IS DEAD.

Grant L. Talley, vice-president and director of the Jacob Dold Packing Co., died at his home in Buffalo, N. Y., November 26 after an illness of only a few days. Mr. Talley was in attendance at the recent convention of the Institute of American Meat Packers in Chicago and left with other Dold executives to visit the company's Omaha and Wichita plants before returning to Buffalo. He contracted a severe cold in the course of the trip and died soon after his return.

Mr. Talley entered the employ of the Jacob Dold Packing Co. in 1915 as assistant to the late J. C. Dold, then president of the company. In 1925 he was elected a vice-president and director.

Prior to 1915 he was associated with the Gould Coupler Co. and the Bell Steam Engine Co. His engineering training and experience qualified him for the responsibilities he assumed and carried on as the authority in the company in all matters connected with equipment and mechanical operations. He came to be one of the recognized experts of the industry.

Mr. Talley was 47 years of age. He is survived by his widow, three sons and one daughter. Funeral services were held from his late residence at 38 St. James Place at 2:30 p. m., November 28, with interment in Forest Lawn Cemetery. Attendance from distant points of representatives of the industry and a wealth of floral tributes indicated the respect and esteem with which Grant Talley was regarded throughout the meat packing field.



DOLD EXECUTIVE PASSES.

Grant L. Talley, vice-president and director of the Jacob Dold Packing Co., Buffalo, N. Y., who died November 26. Mr. Talley had a wide circle of friends in the packing industry.

PERISHABLE FREIGHT HEARING.

The subjects listed below will be given consideration by the National Perishable Freight Committee at an emergency shippers' public hearing to be held at committee headquarters, room 308, Union Station building, 516 West Jackson Blvd., Chicago, Ill., on December 7, 1932, commencing at 10:00 A. M.

No. 2797—Re-icing in transit shipments initially iced billed "Do not re-ice".

No. 2815—Protective service against cold on bananas.

No. 2820—Handling liquid commodities under protective service.

No. 2821—Heater charges Minnesota, Wisconsin and North Dakota to interstate points.

No. 2822—Handling shipments under icing, refrigeration, ventilation, during winter season.

No. 2823—Charges on shipments transported under silica gel refrigeration service.

No. 2824—Furnishing heaters to shipments of sweet potatoes handled under shippers protective service against cold.

No. 2828—Handling perishable commodities under protective service.

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain stores, and food manufacturers' listed stocks, Nov. 30, 1932, or nearest previous date, with number of shares dealt in during week, and closing prices on Nov. 30, 1932:

	Sales. Week ended Nov. 30.	High. Nov. 30.	Low. Nov. 30.	Close. Nov. 22.
Anal. Leather.	300	7 1/2	7 1/2	7 1/2
Do. Pfd.
Amer. H. & L.	200	3 1/4	3 1/4	3 1/4
Do. Pfd.	2,100	12 1/4	12 1/4	12 1/4
Amer. Stores	800	30 3/4	30 3/4	30 3/4
Armour A.	2,500	1 1/4	1 1/4	1 1/4
Do. B.	2,700	1 1/4	1 1/4	1 1/4
Do. Ill. Pfd.	400	7 1/4	6 3/4	6 3/4
Do. Del. Pfd.	100	44 1/4	44 1/4	44 1/4
Barnett Leath.
Beechnut Pack.	100	43 1/4	43 1/4	43 1/4
Bolock H. Co.
Do. Pfd.
Brennan Pack.
Do. Pfd.
Chick C. Oil.	500	8	8	8
Childs Co.	1,500	5 1/4	5 1/4	5 1/4
Cudahy Pack.	600	28 1/4	28 1/4	28 1/4
First Nat. Strs.	2,600	50 1/4	48 1/4	48 1/4
Gen. Foods	37,800	22 1/4	22 1/4	22 1/4
Gobel Co.	800	4 1/4	4 1/4	4 1/4
Gr. A&P&Pfd.	100	118 1/4	118 1/4	118 1/4
Do. New	130	147	147	147
Hormel, Gt.	150	13 1/4	13 1/4	13 1/4
Hygrade Food.	1,900	3 1/4	3 1/4	3 1/4
Kroger G. & B.	6,800	14 1/4	14 1/4	14 1/4
Lobby McNeill.	450	2 1/4	2 1/4	2 1/4
McMarr Stores.
Mayer, Oscar.
Mickelberry Co.	300	4 1/4	4 1/4	4 1/4
M & H Pfd.
Morrell & Co.
Nat. Fd. Pfd. A.
Do. B.
Nat. Leather	50	7 1/2	7 1/2	7 1/2
Nat. Tea	2,600	7	7	7
Proc. & Gamb.	5,800	20	28 1/4	28 1/4
Do. Pr. Pfd.	80	98 1/4	98 1/4	98 1/4
Rath Pack.	250	17	16 1/4	16 1/4
Safeway Strs.	20,900	47 1/4	43 1/4	44 1/4
Do. 6% Pfd.	120	85 1/4	85 1/4	85 1/4
Do. 7% Pfd.	260	97	97	97
Stahl Meyer	100	3	3	3
Swift & Co.	4,850	7 1/4	7 1/4	7 1/4
Do. Intl.	2,700	10 1/4	10 1/4	10 1/4
Trunz Pork	200	9 1/4	9 1/4	9 1/4
U. S. Cold Stor.
U. S. Leather.	800	3 1/4	3 1/4	3 1/4
Do. A.	600	6 1/4	6 1/4	6 1/4
Do. Tr. Pfd.	100	48 1/4	48 1/4	48 1/4
Wesson Oil	700	12 1/4	12 1/4	12 1/4
Do. Pfd.	100	52	52	52
Wilson & Co.	400	3 1/4	3 1/4	3 1/4
Do. A.	1,100	3 1/4	3 1/4	3 1/4
Do. Pfd.	900	10	10	10

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

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EDITORIAL

Bureaucracy in One Federal Department

A great deal of thought has been and is being given to taxes and their mounting tendency to support the activities of government, especially federal government. A great deal of criticism has been directed at administrative officials for their demand for money which it is charged is to "promote bureaucracy." But no one is turning the accusing finger back to himself and realizing that it is his particular demands on the federal government which are contributing so much in the way of higher taxes.

For example, every man who drives an automobile wants good roads to drive it on. Every business organization that uses trucks wants good roads for efficient operation of those trucks. How are these roads provided?

The recent annual report of the Secretary of Agriculture shows that nearly 70 per cent of the appropriation for that department goes into road construction and of this seventy per cent all but ten per cent is paid to the states for aid in road construction. The fund for this particular purpose has grown rapidly in recent years and is a strong contributing cause for the high appropriation to that one department and to its so-called "bureaucracy." Yet who would want to give up the maintenance and extension of the modern highway as the autoist knows it, and who can measure the enormous contribution to reduced merchandising and distribution costs, not only for business and industry but for the farmer as well?

Another 31½ per cent of the department's appropriation goes for emergency relief loans this year. Still another 5¼ per cent goes to the states for use in the agricultural experiment stations.

Not long ago the self-styled "world's greatest newspaper" pointed to the elaborate appropriations of the Department of Agriculture and called attention to this as a glaring example of bureaucracy rampant. It pointed to the appropriations of the department back in the eighties and suggested that some such amount, which was only a small fraction of the present appropriation, would be sufficient for current needs if unnecessary activities were eliminated and economy enforced.

The appropriation for the entire department at that time was much less than the appropriation of \$3,000,000 made at the present time for federal meat inspection alone. Would the "world's greatest newspaper" have this inspection withdrawn

and have the meat industry step backward more than a quarter of a century in its progress? Does it feel that the protection of the public meat supply is worth so little that it should be withdrawn to save three millions of public funds?

This newspaper draws its income from a city which houses the largest meat packing plants in the world, and which is the center of the meat industry and livestock markets for the entire country. Would it have the protection not only of the meat supply but of the health of animals passing through this center withdrawn in order to meet its ideas of "economy" in government?

The appropriation to the Department of Agriculture this year is \$306,400,000. Of this amount, 21.9 per cent or \$67,131,000 is actually spent for the activities of the department proper and these include not only meat inspection but many other regulatory activities which can be administered for the good of the entire country only by a central agency.

Many criticisms have been levelled at this department and the work of some of its divisions, and these criticisms have been popular with the masses because they were not informed of the relation of these activities. It will be conceded that there may be functions and studies that might be dispensed with when the need for economy everywhere is so urgent, but these less essential functions should not dominate the essential ones in the minds of those advocating curtailment.

The important thing is not to criticize without being informed, and not advocate curtailment of expenditure without some understanding of what this curtailment may mean. The report of the Secretary of Agriculture for 1932, just issued in compliance with the law, is an illuminating document. It outlines the activities of the department and the progress made in the work. It shows what is being done, and it is possible for the reader to decide for himself whether he approves or disapproves of specific activities, realizing that the work is conducted for the good of all rather than for selected classes.

The meat industry is so closely allied to agriculture that anything that influences the progress and prosperity of the latter has a direct influence on it. Intelligent, informed opinion in the meat industry so far as government activities in relation to agriculture are concerned is most desirable. The secretary's report will make a real contribution to this and its perusal in part, at least, is recommended to those interested not only in the costs of government but in the progress of agriculture and meat packing.

Practical Points for the Trade

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Cattle Killing Methods

Slaughter methods for cattle were described in THE NATIONAL PROVISIONER of October 29 and November 12 as the first two articles in a series of instructions on cattle killing. They were furnished in reply to a request by a student of packinghouse practice for information as to good practice in the beef department.

In the following article dressing methods are described, including handling and skinning.

Heading—Insert knife back of horn and draw over to the left side. Cut on a straight line from the left horn down alongside of the left eye to the snout. Remove the skin from the face. Continue around the right jaw to the center of the neck. On a line with the incision made by the sticker, the hide is opened to the lip. Next remove skin from left jaw.

In this operation as well as in all subsequent skinning operations, the butcher must be impressed with the danger of damage by cutting the hide. While a head cut in front of the ears is not as serious damage to the hide as it would be behind, nevertheless it is anything but desirable.

The head is now removed by cutting through the button or atlo-occipital joint. If long-cut tongues are to be made the trachea, frequently called gullet, should be cut four rings behind the tongue; if short cut, one ring behind. When skinning along the front of the neck, a header may injure the tongue, unless great care is used that the ball of the tongue is not removed with the hide, thereby exposing the lean tissue of the tongue and a consequent loss in yield.

When the head is removed, some means must be devised to make the identification of this head possible until the viscera of the carcass has been inspected. This precaution must be taken so that in the event of total condemnation the correct head may be located. Numbered racks or head chains usually are employed.

All of the sticking and heading work is done as the carcass moves along the rail, usually propelled by an endless chain in the larger packing plants. When the carcass reaches its designated "bed" it is lowered from the rail and "pritched up" on its back.

Front Foot Skinning—First cut around the hoof so that the hide will

present a straight edge. The dew-claws are then cut off and a straight-cut is made on the inside from the hoof to the knee joint. The foot is skinned on either side and the knee joint disconnected. Taking the shin bone in the left hand, the hide on the front of the foot is removed by one cut from the knee to the hoof.

Leg Breaking Hind Foot—This operation is practically identical with the front foot operation but precaution must be observed that the fell of the web is not cut or broken.

Ripping Open—A straight incision is then made from the original incision made by the sticker to the pizzle butt. While it is necessary to open up the carcass into the abdominal cavity, at the same time the paunch must not be molested.

Raising Gullet—Cut down alongside the gullet, using extreme care that the sweetbread or thymus gland is not injured. This must be accomplished in such a manner that the sweetbread is left entirely on the left side of the neck. Next the weasand or oesophagus must be separated from the pluck and gullet;

this is accomplished to meet U. S. meat inspection requirements as follows:

The weasand is separated from the gullet with a knife midway between the pluck and the neck end to the extent of about three inches. A rod with a worm, similar to a corkscrew is next used. This is inserted into the incision between the weasand and gullet and screwed around the weasand. By pushing forward, the weasand may then be separated from the gullet and pluck to the mouth of the paunch. Next, the rod is drawn forward to within two rings of the end of the gullet. These two rings are then cut from the gullet, left attached to the weasand, and a knot is tied to prevent any paunch manure from being expelled. By simply reaching up through the abdominal cavity the weasand may be drawn through and pulled back into the abdominal cavity.

Floorsman—The brisket on the high side, that is, the side opposite to that on which the bullock is "pritched up"—is first skinned, then the belly is skinned on the same side to the cod fat. This operation is called "rim-over." The cod is then cleared and the rim-over is carried forward on the pritch to the pizzle. The brisket on the pritch side is next skinned and the rim-over is carried on down to the pizzle. The rim-over then is completed to the ribs on both sides of the carcass.

A straight cut is now made on a line with the incision made by the leg breaker, to meet the open-up incision about four inches behind the cod. Both hind legs are then skinned on the inside. The front shank is opened up on a line with that made by the foot skinner to the center of the shoulder and then on a line to a point about two inches in front of the beginning of the brisket bone, where the original opening incision is met. The high side of the carcass is skinned over the ribs until the flank and nose are entirely cleaned. The pritch stick is changed to the high side and the pritch side is cleaned in like manner.

The floorsman has now completed his task, and this is held to be the most difficult and skillful of the entire slaughtering operation. Essentially his primary consideration was to save the fell from mutilation, but at the same time equal attention was given that the hide be neither scored nor cut.

The next article in this series will complete directions for removal of the hide and the butchering operations which are done in conjunction with skinning.

Handling Casings

Do you know how to handle hog and sheep casings?

It means profit to you if you do and LOSS to you if you don't.

Complete directions for handling hog, sheep and beef casings, all the way from the killing floor to the storage room, have been prepared by THE NATIONAL PROVISIONER. They are invaluable to the packer who wants to handle his casings in the right way.

These may be had by subscribers, by sending in the attached coupon, together with a 5c stamp for each.

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me directions for handling hog, sheep and beef casings.

(Cross out one not wanted.)

Name

Street

City

Enclosed find 5-cent stamp.

Keeping Color in Salami

Trouble with salami discoloring after it is sliced is not uncommon, but not all sausagemakers know what the cause of this trouble is. One manufacturer writes regarding it. He says:

Editor The National Provisioner:

Recently complaints have been received that our salami, once it is sliced and allowed to remain exposed in this state for an hour or so, becomes discolored. Possibly you could tell us what causes this and what can be used in order that the salami may retain its natural color for a reasonable length of time.

Should you have available a good formula that will eliminate this condition we would certainly be very glad to get it provided this request is entirely in order. A reply giving us your opinion would be greatly appreciated.

This discoloration is due to curing methods. To make either hard or soft salami the meat should be cured as follows:

Use 2½ oz. of nitrate to each 100 lbs. of meat. Beef requires 3 lbs. salt, pork 2½ lbs. Run the meat through a 1 in. plate for this sausage and use the above weights and cure for at least 8 days in a moderate temperature, about 40 degs. F. Then place in the mixer and add 9 oz. sugar, 6 oz. pepper, mixing the pork and beef together; then grind through the desired plate, whether the ¼ in. or ⅜ in. size.

Stuff this tight in large hog bungs, beef middlings or cellulose casings, as tight as the casing will stand. Hang in a dry chill room for 4 days. Then remove to the sausage kitchen and allow it to hang for at least 6 hours, so that it will have a room temperature through and through before it is placed in the smokehouse. It may either be smoked through or smoked 12 hours and finished in the cooker.

Meaning of "Smoking Through."

"Smoked through" means about 24 hours at slow smoke, say 90 to 100 degs. F. Then gradually raise the temperature to about 140 degs. so that the product will have a 137 deg. temperature in the center when it is finished. Remove from the smokehouse and rinse off with hot water; allow it to cool before it is placed in the chill room.

Meat from full grown animals should always be used for hard sausages, such as jumbo shoulder trimmings and large beef chucks with all sinews removed.

This inquirer should be able to overcome his trouble without difficulty if he will follow the manufacturing directions given.

Formula for Salami.

A good formula for this product is
50 lbs. lean pork trimmings, cured
35 lbs. medium lean beef chucks,
free of sinews, cured
15 lbs. cured back fat
100 lbs.

Seasoning:

1¼ oz. crushed garlic
9 oz. sugar
5 oz. brandy flavoring
1 oz. ground anise seed
½ oz. ground cardamom
3 tablespoons maple syrup

As salami is eaten without cooking the government regulations covering the handling of pork for use in such sausage must be complied with to the letter. Reprint of these regulations can be secured by subscribers by sending 5c in stamps with request to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

Lard Containers

A packer who plans board of trade delivery of lard says:

Editor The National Provisioner:

Please tell us the kind of containers used in the delivery of lard on exchanges, and does the quotation include the price of the container?

Prime steam cash lard delivered on the Board of Trade is in tierces and prime steam loose in tank cars. There are 136 tierces to a lot of 50,000 lbs. of lard. Quotations on prime steam cash include the tierce, but tank cars of course are not sold.

Do you ask questions to be answered on this page?

Figuring Smoked Meat Costs

What does it cost to smoke meats?

How do you arrive at such a cost?

Have you an accurate method of figuring your cost, all the way from the loose cured meats to the finished product — wrapped, packed and ready to ship?

Do you figure in everything, including shrinkage, labor, operating costs, overhead, supplies, etc.?

In arriving at smoked cost from cured do you divide price by yield, or multiply by shrink?

There is a right and wrong way, and the latter will cost you money.

THE NATIONAL PROVISIONER has made a reprint of its information on "Figuring Smoked Meat Costs." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 5c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Figuring Smoked Meat Costs."

Name

Street

City

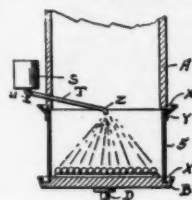
Enclosed find a 5c stamp.

Recent Patents

New devices relating to the meat and allied industries on which patents have been granted by the U. S. Patent Office will be described in this column.

Food Freezing.

Douglas K. Warner, Watkins Glen, N. Y. This is a method of freezing by surface evaporation. It consists in wetting the surface of the food to be treated with an aqueous fluid and evaporating the fluid while the food is exposed to a relatively high vacuum. Granted October 25, 1932. No. 1,884,429.

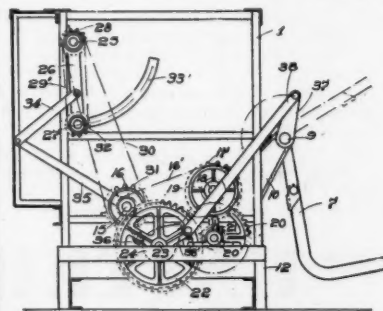


Refining Vegetable Oils.

Ludwig Rosenstein and Walter J. Hund, San Francisco, Calif. This is a process for treating oils, fats and waxes of the ester type by contacting them with an alkylolamine. Granted November 1, 1932. No. 1,885,859.

Hog Dehairer.

Niels Erik Wernberg, Copenhagen, Denmark. This machine consists of a housing through which the carcasses are passed and a means of delivering the hogs to the machine. There are

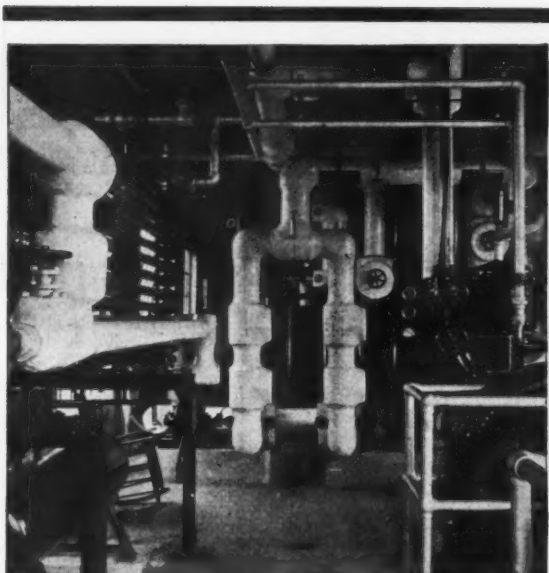


two revolving scraping drums on which the carcasses are supported during the cleaning operation. A third drum is arranged so that it can be swung up out of the way to permit the passage of the hog out of the machine. Granted November 1, 1932. No. 1,885,161.

Fabric Sausage Casing.

Ralph Ettlinger, Kansas City, Mo., assignor to Ettlinger Casaks Manufacturing Co., Kansas City, Mo. This patent has been assigned for a coating for fabric meat casings, the coating consisting of a viscous water solution of a gelatinous substance containing glycerine and salt peter. Granted October 18, 1932. No. 1,883,657.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.



Insulated Brine Coolers and Cork Pipe Covering
at Willard State Hospital, Willard, N. Y.

When you need INSULATION *consult an expert!*

UNITED'S Engineers have helped hundreds of progressive firms layout and design the insulation for their Cold Storage Rooms, Tanks, Pipe Lines, etc.

With proven ability in the application of insulation to the modern refrigerating plant... with 30 years engineering experience... with a conscientious construction organization... and a great, modern Cork factory... United's Engineers can solve your insulation problems most economically and effectively.

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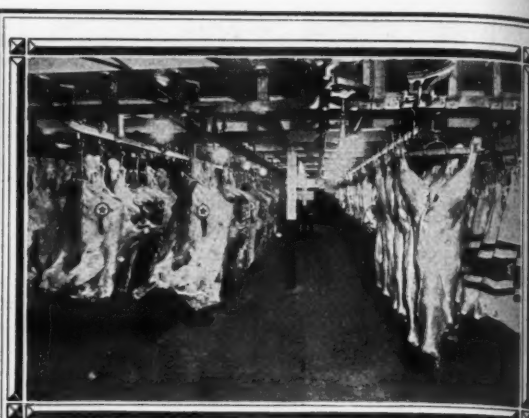
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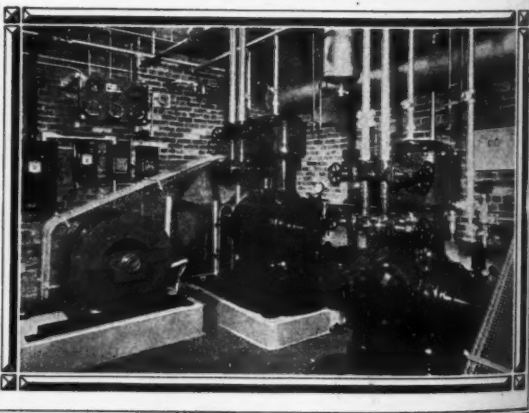


Refrigeration

The Gerhard Lang Meats and Provision Co., of Buffalo, N. Y., after using a steam-driven FRICK machine for 20 years have shown their faith in FRICK equipment by installing two new electric-driven FRICK Compressors together with coils for five cooler, storage, and freezer rooms.

Up-to-the-minute refrigeration—FRICK REFRIGERATION—will prove profitable in your plant, too. Let us tell you about the improved machines, new methods of control, and more efficient cooling equipment now available. Write

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ICE MACHINERY SUPERIOR SINCE 1882



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Refrigeration and Frozen Foods

Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

THERMOSTATIC BY-PASS.

As winter approaches the mind of the operating engineer naturally turns to the problems that cold weather will bring to him. One of the most serious operating problems where water cooling towers or spray ponds are in use is the elimination, or rather the prevention, of ice formation in the cooling equipment.

The standard means of preventing ice formation in cooling towers, says a writer in *Refrigerating World*, is to by-pass varying amounts of the circulating water to the tower pan. This is invariably accomplished by adjusting a hand operated valve.

Hand operation, of course, is far from being a satisfactory method, as due to the rapid variations in the weather and in the loading of the condensers the by-pass will frequently require a great deal of attention if advantage is to be taken at all times of the coldest possible water available without danger of forming ice in the cooling system. The natural tendency is to run the cooling system normally regardless of weather conditions so as to maintain a low water temperature and a low head pressure.

If under these conditions the weather changes suddenly or the heat input to the cooling water decreases due to a decrease in refrigerating output ice may form in the cooling system before the operator is aware of the danger.

In some cases this is readily overcome while in others plants have been shut down for hours and even days due to freezing up of the tower or spray system. Pipes may be broken or damage done to the other equipment or to the buildings by falling ice when the thawing starts.

All of this can readily be avoided by the installation of a thermostatic by-pass valve operated by means of a thermal element in contact with the cooling water.

NEW IDEAS IN BODY DESIGN.

Packers who are studying refrigerated truck body design and construction with a view to bettering meat distribution efficiency will be interested in a new body which was placed in service recently by the Jacob Forst Packing Co., Kingston, N. Y. It is of the two-unit type—that is, it is mounted independently to the rear of the standard cab—and is divided into two compartments, each independent of the other.

This is a convenient arrangement when both fresh and smoked meats and "ready-to-serve specialties" are carried. It also makes it possible to have one or the other or both compartments refrigerated as service and weather condi-

tions dictate. The rear compartment is accessible through a double door at the rear; the front compartment through a single door on the right side.

Careful attention has been given to the design and construction of these doors, it being well known that refrigerating efficiency is dependent in large measure on the efficiency of the doors. While it was realized that single doors are to be preferred, being more readily sealed, double doors were provided in the front compartment to facilitate loading and unloading.

The interior of each compartment is lined with galvanized iron with soldered joints. A sealed drain is provided for each compartment permitting thorough washing of the compartment. Sides and walls are insulated with 2 in. of Dry Zero and the floor with 4 in. of sheet cork carefully bound in asphalt. Two inches of Dry Zero are also used to insulate the dividing partition.

Refrigeration is with an Arti-Matic system. An evaporator plate is located in each compartment. Solid carbon dioxide is the primary and methyl chloride the secondary refrigerant. The latter is contained in a closed circuit.

The methyl chloride flows by gravity from the solid carbon dioxide chamber into the evaporator where it expands and absorbs heat, from where it passes back to the solid carbon dioxide chamber and is condensed.

To prevent the temperature from becoming too low and to control it a thermostatic valve is placed in the circuit. This opens and closes the methyl chloride circuit at any temperatures desired. The usual temperatures carried are from 40 to 50 degs. Fahr.

The body is mounted on Mack chassis. The very attractive appearance of the vehicle has caused it to receive much attention and has been a valuable means of bringing Foremost products to the attention of great numbers of consumers.

(The Arti-Matic system of truck refrigeration was described in detail in the July 23, 1932, issue of THE NATIONAL PROVISIONER.—Editor.)

REFRIGERATION SAFETY.

In shutting down a compressor, the suction stop valves always should be closed and never opened until the machine is up to the desired speed when started again. The opening should be gradual to ensure that no entrained liquid is drawn suddenly from the lines into the compressor.

A valve never should be opened or closed until a check has been made to determine what will happen. Many accidents have been caused by the opening of a valve allowing liquid to flow suddenly into a compressor and wrecking the machine.

It is further safe practice, George B. Bright said in an address at the recent refrigerating section meeting of the National Safety Council, to keep all bolts and nuts free from oxidization by the use of some protective such as graphite and lubricating oil. This also is an excellent protector for valve stems.

A full charge of refrigerant should be kept in the system at all times. Anything less means that the plant is operating at low efficiency on the evaporating surface. Because a weak solution will freeze on the evaporator and is also more corrosive, brine should be kept to its proper density or slightly alkaline. Acid or strong alkaline brine causes pitting and corrosion. Should electrolysis appear, test the brine for bronze or brass filings. A bronze impeller in a pump has been known to ruin all the cast or steel fittings in a brine system.

The condenser should be kept free from scale. This adds to its efficiency, as well as preventing the deterioration of tubes or pipe lines. Where it is possible to do so, cooling coils should be kept defrosted and free from ice. Some refrigeration plant operators make it



EACH COMPARTMENT REFRIGERATED INDEPENDENTLY.

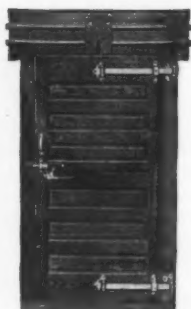
Refrigeration is by solid carbon dioxide and methyl chloride in an Arti-Matic system. Temperature of each compartment can be controlled within close limits. Rear compartment is entered through a double door in the rear; front compartment through a single door in the right side. The body is insulated with Dry Zero and cork. The truck was placed in service recently by the Jacob Forst Packing Co., Kingston, N. Y.

On the surface
they're alike



BUT— one watch gives dependable performance—the other is not built to match.

A cold storage door—like a watch—can't be judged by looks. Better materials, better construction and dependable hardware have resulted in performance records for Jamison and Stevenson Doors that are unequalled.



Jamison Door with Track Port. Outstanding in the packing field.

Take time now to study these records—it will save you a good many dollars a few years hence.

Booklet of facts sent if you are interested in cold storage Doors.

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Oldest and Largest Makers of Cold Storage Doors
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Cold Storage Doors

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a point to defrost cooler room coils in sections, just before the summer season sets in. Gas masks should be kept in working condition. Monthly "gas mask drill" will ensure this point. Should it be necessary to remove a refrigerant, it should always be placed in a suitable container, or discharged with a suitable absorbent.

Care should be taken to see that every pressure vessel that can be shut off is equipped with a suitable pop safety valve in proper working condition. If there is a stop valve between the vessel and the safety valve, be sure that it is open. Where plants are equipped with devices to stop the compressors, by means of pressure limiting contrivances, these should be checked and tested at least once a month to make sure they are in first-class working condition.

All valves and lines should be kept marked so that in case of emergency it will be easy to transfer the refrigerant or shut off any part readily by reference to labelled lines and valves. Where more than one compressor is used, it is well to designate them by numbers, then follow some system of numbering valves, such as No. 1 suction valve, Nos. 2 and 4 discharge valves, etc.

Where it is necessary to close such valves, a warning tag should be placed on them, calling attention to the fact that they are shut, while a tag should be placed on the starting switch stating that it is necessary to open the discharge valve before starting the compressor or discharge pump, whichever the case may be.

REFRIGERATION NOTES.

Jackson Ice Co., St. Petersburg, Fla., has been incorporated with a capital stock of \$30,000. The incorporators are W. M. Jackson and T. J. Milligan.

Engine room of the Southern Ice & Utilities Co., Texarkana, Ark., recently suffered slight damage by fire.

Fire of unknown origin recently wrecked the engine room of the ice plant of Leo Dater, Oregon, Ill. The loss was partly covered by insurance.

Additional refrigerating machinery was installed recently in the United States Veterans Hospital at Wichita, Kan.

Indiana State Prison recently purchased a 27-ton and a 2-ton refrigerating machines.

James T. Swann has applied for a permit to construct a pre-cooling plant in the Estuary section of Tampa, Fla.

An ice manufacturing plant to cost about \$100,000 is being constructed in Tolleson, Ariz., by E. L. Getty of Florence, Ariz.

A contract has been let by First National Stores for the construction of a produce storage plant in Vinyard Haven, Mass. The plant will cost about \$30,000.

Libby, McNeill & Libby have established a storage plant and distributing house in Charlotte, N. C.

T. I. Williams recently purchased a 19-ton refrigerating machine for use in his meat plant in Portsmouth, Va.

The ice plant of D. McCarthy & Sons, Watervliet, N. Y., recently was destroyed by fire.

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NO OTHER low temperature insulation equals Rock Cork in its ability to maintain its high initial efficiency over a long period of years. No other material offers higher resistance to moisture infiltration.

Full Information on Request



Johns-Manville

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New York

Plainview Ice Co., Plainview, Tex., was incorporated recently with a capital of \$30,000. Incorporators are F. T. Sanders and M. H. Post.

Capital of the Wapato Fruit & Cold Storage Co., Wapato, Wash., has been decreased to \$65,000.

Atlantic Southern Foods Co. was formed recently in Atlanta, Ga., by Fred A. Woleben to sell and distribute frozen foods in the South and operate a plant for quick freezing fruits and vegetables.

SUBSIDY FOR STORAGE PLANTS.

Arrangements have been made for the payment of subsidies under the Canadian Cold Storage Act to a number of Canadian cold storage plants. Included among these are the following:

Berwick Fruit Co., Ltd., Berwick, N. S. This is an apple warehouse with a refrigerated space of 204,000 cu. ft. There are six refrigerated rooms, and about 230,000 cu. ft. of ordinary storage space.

Kaleden Cooperative Growers Association, Kaleden, B. C. This plant handles fruit principally. There are four refrigerated rooms and a total refrigerated space of 260,000 cu. ft.

W. L. Hamilton, Collingwood, Ont. A small cold storage plant mostly for the cold storage of apples. It has 27,000 cu. ft. of refrigerated space.

Kelowna Growers Exchange, Kelowna, B. C. A warehouse for the cold storage of fruit. There are three refrigerated rooms with a total space of 300,000 cu. ft.

A Page for Purchasing Departments

IMPROVED MEAT GRINDER.

A new model meat grinder in which a number of improved features of construction and design have been incorporated will be announced to the industry shortly by the Enterprise Manufacturing Co. of Philadelphia, Pa.

This machine, designated as No. 1266, has a capacity of 6,000 pounds per hour and is operated by a 15 h.p. motor. The drive is through a Link Belt silent chain. One of the new features is



NEW ENTERPRISE GRINDER.

S. K. F. ball thrust bearings, heavy duty type, directly in back of the feed screw. This construction, it is said, will eliminate friction as well as heating of the meat or bearing. An automatic drain is provided to prevent juices from getting into the bearing and oil from getting into the meat. To produce cleaner cut meat the new grinder is equipped with synchronized feed screw and cylinder and with more holes in the plant.

Among the minor improvements are a heavier shaft to minimize the possibility of bending and an Alemite lubricating system. An interesting feature of the design is the ease with which worn parts can be replaced by slipping out the old and replacing with standard new parts. The machine is supplied with any specified make of motor. The height is 60 in.; the distance from ring to floor 27½ in.

CAPS FOR GLASS CONTAINERS.

Many fancy meat products are offered for sale in glass, including dried beef, bacon, pigs' feet, tongues, corned beef, corned beef hash, etc. One advantage of this style of container is that the consumer can see the product. It must, therefore, be first-class in quality and appearance.

It is important also, that the container make a good impression. Much of the sales value of first-quality, glass-packed meats can be lost if a poor choice of container is made or if poorly designed labels and closures are used.

A new bottle cap developed recently

by the Anchor Cap & Closure Co., Long Island City, New York, has a number of features incorporated in its design intended primarily to dress up the container. These include an inverted bead in the top, deeper and narrower knurling and a closely rolled wire edge.

Six new features of manufacture have also been worked out to improve the sealing efficiency of these new caps. These include:

1—A special ductile and resilient tin plate is used, which permits rolling a deeper thread. The resiliency, it is claimed, provides a spring tension in the cap which keeps the liner under a tight and constant pressure.

2—New methods have resulted in a thread that is uniform in pitch. This insures better contact around the glass thread and prevents cocking or tilting of the cap.

3—The greater thread depth makes possible a better seal on the full range of glass finishes, from minimum to maximum, with more freedom from friction and jamming.

4—Thread length is also increased, making possible a contact from 290 to 350 degrees, compared with contact from 180 to 270 degrees in the ordinary C. T. B. cap. This longer thread also aids in providing a better sealing pressure.

5—Reduced height of knurling results in less marring when caps are applied with automatic machines, eliminates interference of the knurling with the start of the glass thread and aids the sealing chuck to get a better grip on the cap.

6—The inverted head provides a panel for decorative purposes and serves to concentrate the sealing pressure on the liner at the correct point.

Anchor improved C. T. S. caps are available in the standard sizes—18, 20, 22, 24, 28, 30 and 33. They are regularly supplied in gold, green, red, blue, and white, but may be lithographed with the packer's trade mark or other decoration.

CASTABLE REFRACTORY.

A refractory for forming special shapes, which can be cast or molded on the job in desired shapes or forms, has come on the market recently. This new product, manufactured by the Quigley Co., New York City, is being marketed under the name Cast-Refrax. Among the applications for which it is recommended are monolithic combustion chambers and hearths, one-piece furnace door linings and refractory casting applications where temperatures do not exceed 2,600 to 2,800 degs. Fahr. The product is prepared for use on the job simply by mixing with water to bring it to a stiff motor consistency. It can then be cast or molded into any desired shape or form. When cast the forms can be removed within two or three hours after the material has been put in place, it is said. As soon as it has set it may be subjected to full furnace heat.

COLD STORAGE DOOR FACTS.

A four-page pamphlet illustrating and describing the new C-B line of cold storage doors has been brought off the press recently by the Cincinnati Butchers Supply Corp., Cincinnati, O. These doors, it is explained, are insulated as required. The usual insulation of cold storage doors is 4 in. of granulated cork; freezer doors, 4 in. of sheet cork, both imbedded between two layers of insulating paper; super-freezer doors, 6 in. of sheet cork laid in hot asphalt. Doors up to 7 ft. high are equipped with two hinges; higher doors are furnished with three or more hinges as required. Fasteners are of the wedge type. Single, double and track cold storage doors are illustrated as well as super-freezer and metal clad doors, meat store coolers, etc.

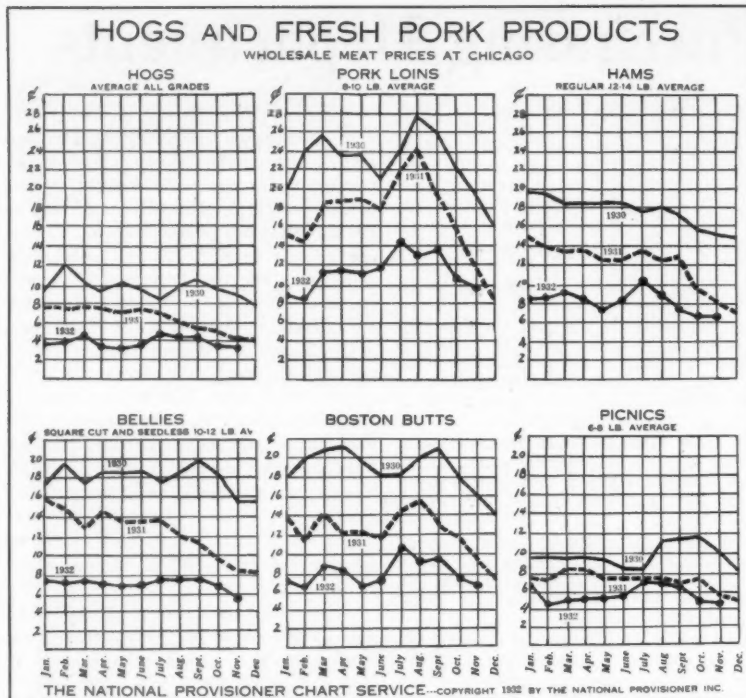
An interesting feature of the track door is the automatic trap door. This, it is explained, saves refrigeration in that it can not carelessly be left open. This trap is made in two halves hinged to a steel frame. A steel plate with hook is fastened to the large door to operate the roller door. The two halves of the trap door are made to operate simultaneously through means of a rod with which they are connected and which is actuated when the door is opened.

Packers planning to rehabilitate their coolers can secure copies of the pamphlet by writing the Cincinnati Butchers Supply Co.



C-B SINGLE COLD STORAGE DOOR.

Fronts of standard doors, including the casing on the frame, are made of yellow pine, although they can be furnished in oak or other woods as specified. Backs are of spruce. Cold storage doors are insulated with 4 in. of granulated cork; freezer doors, 4 in. of sheet cork, both imbedded between two layers of insulating paper.



These charts in THE NATIONAL PROVISIONER MARKET SERVICE series show the trend of prices of fresh and cured pork products and live hogs during November and the first 11 months of 1932 compared with those of one and two years ago.

The seasonal decline in price trends registered during November was somewhat less acute than that of October and of the trends of one and two years ago during the same month. The general level continues lower in sympathy with low commodity levels prevailing in all industry due primarily to insufficient demand. Prices of various products are out of line somewhat in their relation to each other, the higher costing meats frequently showing much greater price weakness than some normally lower priced product.

Fresh Pork Cuts.

Loins.—The market on fresh loins showed further decline during November but there was a considerable price increase at one time during the month which was somewhat overdone. Short hog supplies and cold weather stimulated the rise but this was lost and the product sunk to lower price levels than appeared warranted in view of the general situation. The ever-present bear factor in the form of slow buying and low hog prices also influenced this market.

Hams.—Green hams showed a less marked decline than has been experienced in the last three months. There has been fair buying of the light weights on an orderly declining market, but there appears to be general lack of demand for the heavier aver-

ages. Producers have been favored with unusually light hog runs resulting in a production in no sense burdensome.

Bellies.—Green square cut and seedless bellies have held barely steady. At the low price levels reached accumulated stocks are pretty well sold up and there has been a fair scattered trade in carlots. Buyers have been attempting to buy at a discount under the market without much success on the light and medium averages.

Boston butts.—There has been a good jobbing trade on Boston butts and some movement in carlots, with prices holding fairly steady in view of the general market situation. There is some demand from the East for shipment at about Chicago prices delivered Eastern seaboard. Very slow movement on boneless butts.

Picnics.—Chain store outlet on green picnics has been very good with a fair movement in a carlot way at fairly steady prices. The local market appears to be closely sold up but just recently offerings have been a little more plentiful for December delivery.

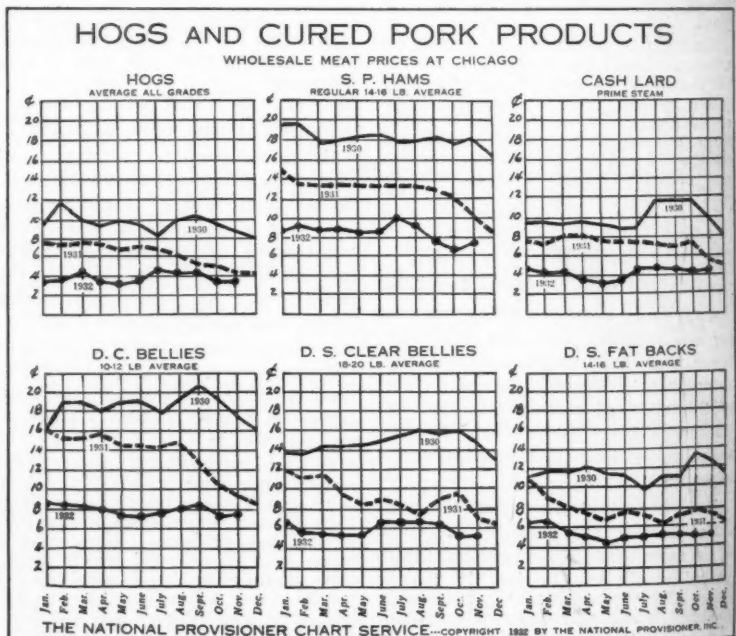
Cured Meats and Lard.

S. P. Hams.—Trading in this product has been very quiet. Inquiries have been good for the extreme light averages but offerings were limited. Medium and heavy averages are offered at the market and meeting with slow demand. The boiling ham market is confined largely to jobbing demand, there being a very limited outlet to Eastern points in a carlot way, with prices unattractive.

Lard.—While the average price trend for lard during November shows little change, the product has lost ground in the last fortnight. General lack of spot cash demand depressed the nearby deliveries which were considerably over 1933 contracts, resulting in a rather sharp decline on cash and loose. Fair trade in 1933 contracts on a declining market.

Dry Cure Bellies.—This product has been in fairly good demand and has maintained its price position on the average of the month. Inquiries were good and trading active in part carlots. The supply is not burdensome. This situation has been a strengthening factor in the market on green bellies.

D. S. Clear Bellies.—The market on this product appears to be in good shape. Fully cured stocks are scarce and there is a good scattered movement on shipping age bellies at practically



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Provision and Lard Markets

WEEKLY REVIEW

Trade Moderate—Markets Weaker—Cash Trade Slow—Lard at New Lows—Hog Run Lighter—Debt Developments Hamper Export Trade.

Operations in hog products the past week were on a moderate scale. The undertone was heavy throughout, and under scattered liquidation, some hedge selling, and poor support lard dragged into new low ground for the downturn. Complaints of slowness in cash trade and an unsteady hog market had a depressing influence, although the hog run was comparatively light. However, heaviness in other leading commodities and the unsettling influence of declining foreign exchange rates, served to operate against values.

There was some evening up in the nearby deliveries and some switching from December to the later months. Packing interests were buyers of the nearby and sellers of the futures, while commission houses were doing the reverse. The outlook for limited deliveries of lard on December contracts appeared to cut little figure. The market paid more attention to reports of a sharp falling off in cash lard demand and the prospects for as much as 5,000,000 lbs. increase in the Chicago lard stocks the last half of November.

Top prices of hogs at Chicago eased to the 3½c level, while average price got down to 3.15c, compared with 3.30c at the close of last week, 3.35c the middle of last week, 4.25c a year ago and 8.15c two years ago.

Receipts of hogs at the leading western packing points the past week were 381,300 head, against 493,400 head the previous week and 551,500 head the same week last year. It was quite apparent that the recent drop in hog values had served to cut down the run to market somewhat. But notwithstanding the lighter receipts, demand for live hogs was limited. Buyers were inclined to back away quickly on days of liberal arrivals. This attitude undoubtedly re-

duced a discount from the price of fully cured product.

Fat Backs.—This product has enjoyed a good active market with a little slowing up at the end of the month and some accumulation of product. This is due to the diverting of backs from the lard tank through which disposition was more attractive when lard prices were higher.

Hogs.

While the supply of hogs has shown a decline from the receipts of a year ago it has proven ample to meet the demand. In fact, supplies have been too large to stimulate price with curtailed buying evident in practically all product. Hog prices at Chicago have continued low and have proved very sensitive to any increase in receipts. The demand factor continues to dominate the situation, supply appearing to play a much less important point under general industrial conditions.

lected the continued dullness in cash meat trade and was due to some extent to the less active cash lard demand.

Hog Weights Up.

Average weight of hogs received at Chicago last week was 233 lbs., against 230 lbs. the previous week, 221 lbs. a year ago and 223 lbs. two years ago. The heavier weights continued to reflect active feeding as a result of the favorable spread between live hogs and corn values. The U. S. Department of Agriculture placed the horn-hog ratio in the North Central states during November at 18.5; in Iowa, 21.5; for the U. S., 15.7. These compare with October United States of 15.0; November last year, 11.9; five-year average, 1909-14, 11.3 bu.

The report gave estimates of average prices received by producers at \$3.05 per 100 lbs. of hogs during November, against \$3.25 in October, \$4.36 in November last year, and a five-year November average, 1910-14, of \$6.96.

This week, while the average price of hogs was down to 3.15c, December corn delivery at Chicago broke to 21½c. Figuring either 10 or 11 bu. of corn to 100 lbs. of hogs, this would give the corn producer a better price by making the yellow cereal walk off the farm.

Exports of lard for the week ended November 19 were officially placed at 7,897,000 lbs., against 6,054,000 lbs. last year. Exports from January 1 to November 19 have been 491,764,000 lbs., against 496,407,000 lbs. the same time last year. Of the exports for the week, 2,205,000 lbs. went to Germany, 4,010,000 lbs. to the United Kingdom; 388,000 lbs. to the Netherlands, and 1,294,000 lbs. to other countries. Exports of hams and shoulders, including Wiltshires, for the week were 1,368,000 lbs., against 1,344,000 lbs. last year; bacon, including Cumberlands, 469,000 lbs., against 1,014,000 lbs.; pickled pork, 231,000 lbs., against 109,000 lbs. last year.

Lard Exports Increase.

Total value of sales made by American meat packers to foreign and domestic customers during October was 3 per cent greater than in the preceding months but 26 per cent smaller than a year ago. September sales values, however, showed a 6½ per cent gain over August and was 23 per cent under the like 1931 month. In both months the recession from a year ago was due mainly to price declines. Tonnage was about 7½ per cent under 1931.

PORK—Market held rather steady at New York, but demand was compara-

Cutting Losses Larger This Week

Increased receipts of hogs and plentiful supplies of fresh pork, with weakness in lard and some other markets resulted in lower prices for hogs this week. In fact the low top of the year at \$3.30 was paralleled on Tuesday, equal to the record low since 1876. Fresh pork loins sold at Chicago at a low of \$7.00 compared with an extreme top of \$15 the second week in November. Lard prices show a drop of more than 1c per pound in the past two weeks but there is no marked change in the general provision market.

The average quality of the hog runs is good, with limited numbers of extremely heavy butchers and packing sows. With the drop in the price of lard the outlet for sows has been weakened, \$2.40 to \$2.75 being paid for 350

to 500 lb. kinds at the close of the week with lighter weights moving 10c higher. Butchers weighing 200 to 250 lbs. comprised the bulk of the run at Chicago.

Top for the week at \$3.55 was paid on Monday, with the low top of \$3.30 on Tuesday, \$3.40 on Wednesday and \$3.45 top on Thursday. Good grade butchers found a steady outlet, with 140 to 180 lb. weights topping the market.

The following test on four average weights of hogs is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE. In spite of the increase in yields shown and the lower price of hogs, the cut-out value of all averages except the lightest is lower than that of a week ago.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$.02	\$.78	\$.76	\$.72
Picnics	.27	.24	.23	.20
Boston butts	.21	.21	.21	.21
Pork loins	.77	.62	.55	.49
Bellies, light	.63	.60	.59	.53
Bellies, heavy			.15	.36
Fat backs			.14	.21
Plates and jowls	.05	.06	.07	.08
Raw leaf	.07	.07	.07	.07
P. S. lard, rend. wt.	.56	.63	.56	.52
Spare ribs	.06	.06	.06	.06
Regular trimmings	.06	.06	.06	.05
Rough feet, tails, neckbones	.04	.04	.04	.04
Total cutting value (per 100 lbs. live wt.)	\$3.04	\$3.37	\$3.28	\$3.14
Total cutting yield	68.00%	69.50%	71.00%	72.00%
Crediting edible and inedible offal to the above cutting values and deducting from these totals the cost of well finished live hogs of the weights shown, plus all expenses, the following results are secured:				
Loss per cwt.	\$.12	\$.30	\$.32	\$.37
Loss per hog	.20	.60	.76	1.06

CUT YOUR GRINDING COSTS



STEDMAN'S Type "A" Hammer Mills are especially adapted for the reduction of packinghouse by-products, fish scrap, etc. Their extreme sectional construction saves time in changing hammers and screens and in the daily clean-up which is required where edible products are reduced.

Mine sizes—5 to 100 H.P.—capacities 500 to 20,000 pounds per hour. Write for bulletin 308.

STEDMAN'S FOUNDRY & MACHINE WORKS
AURORA, INDIANA, U.S.A. FOUNDED 1834

tively moderate. Mess was quoted at \$16.50 per barrel; family, \$17.00 per barrel; fat backs, \$10.50@13.00 per barrel.

LARD—Demand was quieter during the week for both domestic and export, and prices were softer. At New York, prime western was quoted at 4.80@4.90c; middle western, 4.70@4.80c; New York City tierces, 4¼c; tubs, 4¼@5c; refined Continent, 5c; South America, 5¼c; Brazil kegs, 6c; compound, car lots, 6c; smaller lots, 6¼c.

See page 34 for later markets.

At Chicago, regular lard in round lots was quoted at 42½c over December; loose lard, 20c under December; leaf lard, 20c under December.

BEEF—Demand was rather quiet in the East, and the market was about

steady. Mess at New York was nominal; packet, nominal; family, \$12.00@13.00 per barrel; extra India mess, nominal; No. 1 canned corned beef, \$1.87½; No. 2, \$3.90; 6 lbs. South American, \$12.00; pickled tongues, \$33.00@35.00 per barrel.

CANNED MEAT EXPORTS.

Exports of canned meat from the United States during October, 1932, are reported by the U. S. Department of Commerce as follows:

	Lbs.	Value.
Canned beef	61,410	\$15,525
Canned pork	687,254	140,410
Canned sausage	60,731	13,821
Other canned meats	43,593	7,282

United Kingdom purchases totaled 42,278 lbs. of canned beef, 603,532 lbs. of canned pork and 20,300 lbs. of other canned meats. The Philippine Islands was the second largest purchaser of all

kinds of canned meats, taking 6,092 lbs. of canned beef, 22,247 lbs. of canned pork, 31,732 lbs. of canned sausage and 10,396 lbs. of other canned meats.

In addition to the above there were shipped to Alaska, Hawaii and Porto Rico 104,245 lbs. of canned beef, 72,130 lbs. of canned pork, 196,963 lbs. of canned sausage and 65,383 lbs. of other canned meats.

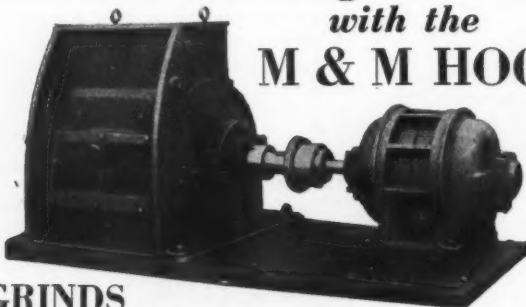
LIVERPOOL PROVISION STOCKS.

On hand December 1, 1932, with comparisons, estimated by Liverpool Trade Association:

	Dec. 1, 1932.	Nov. 1, 1932.	Dec. 1, 1931.
Bacon, lbs.	458,416	685,440	812,352
Hams, lbs.	1,628,032	1,845,000	935,972
Shoulders, lbs.	18,816	40,320	15,994
Butter, cwt.	4,996	6,613
Cheese, cwt.	21,132	20,678
Lard, steam, tierces.	351	225	399
Lard, refined, tons....	665	1,049	134

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M & M HOG



GRINDS EVERYTHING!

The M & M HOG eliminates the need for multiple groups of machines—it reduces everything to a uniform degree of fineness. Takes shop fats and bones, carcasses, offal, skulls and other large bones, viscera, etc. Ground product gives up fat and moisture readily—cooking time is reduced; steam, power and labor are saved; melter capacity is increased. Economical to run, easy to clean.

There is a M & M HOG that exactly meets your requirements. Our engineers will gladly analyze your requirements and make recommendations. Write for particulars!

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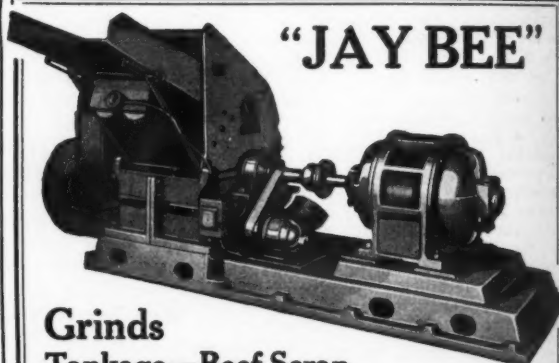
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Established 1872



"JAY BEE"

Grinds Tankage—Beef Scrap—Cracklings—Fish Meal

with up to 14% Grease—20% Moisture—and other materials used in balanced poultry feeds or fertilizer.

In one continuous operation, without the use of cage mills, screens, or elevators the "JAY BEE" Hammer Mill delivers a thoroughly ground, uniform product into your storage bins. Capacities up to 4 tons and over, per hour, depending upon fineness of grind and horse power used.

The better quality of "JAY BEE"-ground by-products has enabled many to triple their business, while others with inferior grinding equipment continue to lose their volume.

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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—There was no particular activity in the eastern tallow market the past week, but some small lots of extra, f.o.b. New York, changed hands at the previous sales levels of 3c f.o.b. Offerings were not large, and demand was moderate. Producers were reported fairly well sold up for December and not inclined to offer freely for early next year.

There was some consumer interest in evidence for January, but buyers were influenced by heaviness in other commodities and were not inclined to come up in their ideas. As a result, the market was steady, but more or less in an awaiting position.

At New York, special loose was quoted at 2½@2¾c; extra, 3c f.o.b.; edible, 4@4¼c nominal.

At Chicago, very little activity was in evidence in tallow, but inquiries were on a fair scale. Offerings were moderate, as most of the large producers appeared to be sold up into January. There has been a good absorption at steady prices of offerings of smaller packers' production. At Chicago, edible was quoted at 3½c; fancy, 3¾c; prime packer, 3¾@3½c; No. 1, 2¾c; No. 2, 2¾c.

There was no London tallow auction this week. At Liverpool, Argentine beef, November-December shipment, was off 6d at 23s 9d. Australian good mixed at Liverpool, November-December, was unchanged at 24s 3d.

STEARINE—Position of the stearine market at New York was one of inactivity and a barely steady tone the past week. Oleo was quoted at 4¼@4½c. At Chicago, stearine was quiet and about steady. Oleo was quoted at 4¼c.

OLEO OIL—Routine conditions again ruled the market, with trade moderate. Prices were steady, however. At New York, extra was quoted at 5¾c; prime, 5½@5¼c; lower grades, 5@5½c. At Chicago, routine conditions dominated. Extra was steady and quoted at 5¾c.

See page 34 for later markets.

LARD OIL—With demand quiet and raw materials easier, the undertone was barely steady. Pure at New York was quoted at 8½c; extra winter, 7¾c; extra, 7¼c; extra No. 1, 6¾c; No. 1, 6½c; No. 2, 6¼c.

NEATFOOT OIL—Demand was limited to small lots, and the market was about steady. Pure at New York was quoted at 8c; extra, 7c; No. 1, 6¾c; cold test, 12¼c.

GREASES—Position of the grease markets in the East was one of quietness and a fairly steady tone. Demand was not active, but selling pressure was limited. Producers appear sold ahead for the time being, while consumers are believed to be in a comfortable position. Reports that soapers have maintained tonnage fairly well was rather encouraging and created the impression that the consumer would be forced back

into the market for supplies in the near future.

At New York, yellow and house were quoted at 2¾c f.o.b.; A white, 2¾c; B white, 2¾c; choice white for export, 3¾c.

At Chicago, there was no particular activity in greases. Larger producers are sold up, but some business passed in choice white and yellow greases at the quoted levels. At Chicago, brown was quoted at 2@2¼c; yellow, 2½@2¾c; B white, 2¾c; A white, 2¾@3c; choice white, all hog, 3½@3¾c.

By-Products Markets

Blood.

Chicago, Dec. 1, 1932.

Little product moving. Last sales made at \$1.00@1.10.

	Unit	Ammonia.
Ground and unground.....	\$1.00@1.10	

Digester Feed Tankage Materials.

Trading is slow. Prices largely nominal.

	Unit	Ammonia.
Unground, 10 to 12% ammonia.....	\$.85@1.25 & 10c	
Unground, 8 to 10% ammonia.....	1.00@1.25 & 10c	
Liquid stick50@.60	

Dry Rendered Tankage.

Demand continues good. Offerings not heavy.

Hard pressed and exp. unground per unit protein.....	\$.35 @ .37½
Soft prod. pork, ac. grease & quality, ton	@18.00
Soft prod. beef, ac. grease & quality, ton	@14.00

Packinghouse Feeds.

Trading is not brisk. Prices largely nominal.

	Per Ton.
Digester tankage, meat meal.....	\$20.00@25.00
Meat and bone scraps, 50%	25.00@30.00
Steam bone meal, special feeding per ton	19.00@20.00
Raw bone meal for feeding.....	21.00@22.00

Fertilizer Materials.

Market unchanged. Demand not large. Prices nominal.

High grd. ground, 10@12% am... \$.90@1.00 & 10c
Low grd. and ungr., 6-9% am... \$.90@1.00 & 10c
Bone tankage, ungrd., low gd., per ton	10.00@12.00
Hoof meal	@.80

Bone Meals (Fertilizer Grades).

Stocks of ground steam bone meal very light. Inquiries are not numerous.

Steann, ground, 3 & 50.....	\$19.00@20.00
Steann, unground, 3 & 50.....	@13.00

Gelatine and Glue Stocks.

Trading continues very light. Prices are largely nominal.

	Per Ton.
Kip stock	\$10.00@12.00
Calf stock	15.00@18.00
Sinews, plizles	@10.00
Horn piths	16.00@17.00
Cattle jaws, skulls and knuckles.....	@18.00
Hide trimmings (new style).....	4.00@ 6.00
Hide trimmings (old style).....	6.00@ 8.00
Pig skin scraps and trim., per lb.....	@2½c

Horns, Bones and Hoofs.

Offerings of packer bones limited.

	Per Ton.
Horns, according to grade.....	\$30.00@150.00
Mfg. shin bones	65.00@110.00
Cattle hoofs	@ 10.00
Junk bones	@12.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

Some bids in market for winter coil dried at \$15.00; producers asking \$20.00.

Summer coil and field dried.....	½ @ 1c
Winter coil dried.....	¾ @ 1c
Processed, black winter, per lb.....	3 @ 3¼c
Processed, grey, winter, per lb.....	2 @ 2½c
Cattle, switches, each*.....	¾ @ 1c

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Nov. 30, 1932.

Ground tankage of the very best grade sold this week at \$1.45 and 10c f.o.b. New York with some ground tankage of not as good quality being offered at \$1.35 and 10c New York.

Unground tankage sold at \$1.20 and 10c New York. South American ground tankage for December-January shipment is offered at \$1.80 and 10c c.i.f. U. S. ports with bids solicited.

There has been no local trading in dried blood. Very little interest is being shown but stocks are light.

Foreign potash salts are now quoted without discount for shipment December to April inclusive.

LARD AND GREASE EXPORTS.

Exports of lard from New York City Nov. 1, 1932, to Nov. 30, 1932, totaled 12,455,305 lbs.; tallow, none; greases, 593,600 lbs.; stearine, 142,000 lbs.

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SOYBEAN PRODUCTS DEFINED.

The following definitions have been adopted by the National Soybean Oil Manufacturers Association for the by-products of crushing soybeans for the production of oil:

Pure old process expeller soybean chips is the product obtained after expressing part of the oil from soybeans by crushing, cooking, and expeller pressure.

Pure old process hydraulic soybean oil cake is the product obtained after expressing part of the oil from soybeans by crushing, cooking, and hydraulic pressure.

Pure old process soybean oil meal is the ground product obtained by grinding pure old process expeller soybean chips or pure old process hydraulic soybean oil cake.

Solvent extracted soybean oil meal, sometimes called new process soybean oil meal, is the ground product obtained after extracting part of the oil from soybeans by crushing, heating, and the use of solvents.

Ground soybeans is the product obtained by grinding whole soybeans without cooking or removing any of the oil. (Note:—This product is sometimes called soybean meal, and thus confusing it with soybean oil meal.)

Quality criterion:—Pure old process expeller soybean chips; pure old process hydraulic soybean oil cake, and pure old process soybean oil meal are products produced by cooking ground soybeans at a temperature above the boiling point of water and reducing the oil content of the cooked products by pressure to 6 per cent or less on a commercial basis.

FOOD VALUE OF MARGARINE.

Margarine is one of the foods that is not at present defined by law in England, and it can be made legally from any kind of edible fat. Chief restrictions regarding its composition are that it must not contain more than 16 per cent water nor more than 10 per cent butter fat. The modern manufacturer employs fats from both animal and vegetable sources and is able to produce from these a food product which may compare favorably with butter in appearance, consistency and taste.

The English Institute of Hygiene, according to the *Lancet*, a leading English medical journal, recently appointed a committee to consider the conditions which margarine should fulfill in order to certify it as a good food.

It was agreed that as sources of energy margarine and butter are equally valuable, as far as could be determined. The chief difference between the two foods is in their vitamin content. Butter is a valuable source of vitamin A and contains moderate amounts of vitamin D. Margarine contains less of these vitamins. It is now possible to add concentrated preparations of these vitamins in comparatively stable form to margarine during the process of manufacture, and vitaminized margarines are being produced that contain at least as much vitamin A and vitamin D as good butter.

The vitamin content of such margarines is likely to be more constant than that of butter, which is known to

vary considerably with the conditions under which the cows from which the butter is made are kept.

It is the usual practice in England to color margarines, and for this purpose either carotene or aniline dyes are used. Carotene is now recognized as the precursor of vitamin A, and its presence in margarine enhances the vitamin A activity of the product. In view of these facts the committee has submitted certain recommendations on the properties of a good margarine.

The product must be made from pure ingredients and must contain vitamins A and D in amounts equivalent to those found in samples of the best summer butter. It should not contain more than 10 per cent of water and must be free from added preservatives other than salt. It should be colored with carotene and not with aniline dye.

It was further recommended that it should contain butter fat up to the present legally permitted limit of 10 per cent of the total fat; a limit which is fixed by law at this low level to enable the analyst to distinguish readily between margarine and adulterated butter. Such a margarine might conceivably be inferior to natural butter in nutritive value owing to the absence of food factors, other than vitamins A and D, from the synthetic product, but its food value would be definitely superior to that of ordinary vegetable margarine.

OCT. EDIBLE FAT EXPORTS.

October exports of oleo oil, oleo stock and lard with countries of destination, are reported by the U. S. Department of Commerce as follows:

	Oleo oil. lbs.	Oleo stock. lbs.	Lard. lbs.
Belgium	147,825	46,280	829,307
Czechoslovakia	167,750
Denmark	174,067	202,229	117,838
Finland	485,904
France	4,000	647,744
Germany	1,007,469	182,033	19,590,059
Greece	74,807
Irish Free State	9,645
Italy	22,478	529,313
Lithuania	4,621	4,610
Netherlands	702,236	75,922	4,489,087
Norway	119,250	44,152	41,904
Sweden	28,945	202,350	31,571
United Kingdom	576,879	49,315	21,004,485
Canada	706,202
British Honduras	17,743
Costa Rica	310,375
Guatemala	303,400
Honduras	68,531
Nicaragua	27,468
Panama	231,643
Mexico	15,532	10,735	2,349,921
Newfoundland and Laborador	9,056	7,500
Cuba	154,967	9,516	376,808
Dominican Republic	153,930
Haiti	219,255
Ecuador	251,135
Venezuela	263,305
Union So. Africa	29,497
Other countries	70,904
Total	3,065,539	816,907	53,572,969

In addition to the above, 6,805 lbs. of oleo oil and 2,123,099 lbs. of lard were shipped to insular possessions.

Tallow exports for the month totaled 463,312 lbs., 409,298 lbs. of which went to Cuba.

Neutral lard exports totaled 267,524 lbs., England being the largest buyer, with Belgium second, Denmark third, and Netherlands fourth.

Lard compound containing animal fats was exported to the amount of 109,843 lbs., Cuba being the largest buyer. In addition, 99,238 lbs. were shipped to insular possessions.

Oleo stearine exports totaled 454,509 lbs., and oleomargarine made of animal or vegetable fats 32,580 lbs.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Dec. 1, 1932.

Cottonseed meal market was dull. Price fluctuations were small. Volume of trading was reasonably good. January meal sold at last night's close at \$12.85; May, \$12.25. On the close, however, January was bid up to \$12.50 at the last minute. The market may be said to be unchanged. The future market has descended to a point where it is slightly under the price of actual meal which is causing sellers to hesitate before making new commitments. The market closed steady.

December seed sold again at the extremely low price of \$9.00. The market, as a whole, held fairly well, prices being unchanged from yesterday. Technically the market should be in a better position due to the fact that liquidation in December contracts is now probably over. Price of cottonseed oil was down again today, and there is little incentive to buyers to advance their ideas in regard to the value of seed. The market closed quiet.

OIL EXPORTS TO CANADA.

American vegetable oil firms expect to lose part of their export business with Canada as a result of the recently imposed 10 per cent tariff on such products, according to the New York Journal of Commerce. And it is a question, this paper states, whether this lost business can be shifted to Empire countries.

The chief oils imported by Canada are cottonseed, peanut, coconut and palm. American exports of these oils to Canada in the fiscal year ended March, 1931, amounted to somewhat more than \$4,657,000. Inedible vegetable oil imports were valued at \$6,898,762. Potentially all of these oils may be obtained from Empire sources, but special considerations may prevent this shift.

It is difficult to say whether American sales of cottonseed oil will be reduced by the Canadian tariff. There is just one English mill, it is said, that can make oil suitable for Canadian requirements. Canada has been accustomed to consume about 60,000 tons of American cottonseed oil each year.

Shipping costs favor the English product. It is cheaper to ship oil from Liverpool to Halifax and from there by rail to Toronto than it is to ship it from Valley points in this country to Toronto.

OIL TAX RULING.

Special oils, namely buffing, burning, concrete form, core, floor, harness, leather, quenching, slushing, tempering, transformer, lard and neatsfoot, have been ruled by the U. S. Bureau of Internal Revenue to be not subject to tax when sold under names identifying them for purposes other than lubrication, or when used as compound materials in the manufacture of other articles subject to tax. These oils are taxable if used for lubrication.

HULL OIL MARKETS.

Hull, England, Nov. 30, 1932.—(By Cable.)—Refined cottonseed oil, 25s; Egyptian crude cottonseed oil, 23s.

Vegetable Oil Markets

WEEKLY REVIEW

Trade Moderate—Market Weak—New
Lows Established—Cash Demand
Moderate—Crude Easier—Lard Weak
—Outside Developments Unsettling.

The feature in cottonseed oil the past week was the continuance of a moderate volume of trading and a weak market. Prices went into new low grounds for the season, although price changes were not extensive. Scattered selling and liquidation and limited support again explained the market's action. Evidence of modest cash demand and easier crude markets, together with persistent heaviness in the lard market and unsettlement created by the foreign debt question, had considerable to do with the downward tendency.

At no time was there any rallying power in evidence. While the nearby positions appeared pretty well evened up in oil, the market was responsive to scattered professional pressure. This was due largely to the fact that there was little or nothing constructive in the news surrounding the market itself.

At the same time, there was no disposition to press the market aggressively. Selling was in small lots and was absorbed by fresh buying power and profit taking on a scale downward. This made for a rather uninteresting market. The trade has become more and more satisfied that the new crop will produce sufficient oil for the season's requirements.

Oil Supplies Liberal.

This will make for a situation where the market promises to have hanging over it throughout the season liberal supplies and a large carryover at the season's end. One prominent factor, expressed the belief that the new yield would turn out around 3,000,000 bbls. Available supplies in all positions for this season, therefore, will be close to 5,000,000 bbls.

Bearishness in the statistical position undoubtedly served to keep down speculative interest. The fact that the new crop was moving rapidly and was readily absorbed by the larger factors

helped maintain prices the past several weeks to some extent. This week, however, there was more evidence of a disposition on the part of the larger interests to back away from crude oil.

With the western lard market draggy and in new low ground for the season, there was little prospect for any material broadening in compound trade.

The fact that the situation was not very healthy from a supply and demand standpoint served to make for less confidence in values in speculative quarters, even though the ruling levels are considered by many as extremely low and affording little on the bear side.

Cash Demand Moderate.

Cash oil demand throughout the week was on a moderate scale, and some would not be surprised to have the November statistics make an unsatisfactory showing comparatively. Cash lard demand has dropped off quite sharply, and the western lard trade are looking for a fairly good increase in the Chicago lard stocks the last half of November.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Dec. 1, 1932.—Cotton oil futures are dull. Crude is easier at 2½c lb. bid for Valley and 2¾c lb. for Texas and Oklahoma. Quick shipments selling lower. Demand is light with prospects for the usual free seed movement during December. This may cause further declines in oil and other products.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Dec. 1, 1932.—Crude cottonseed oil, 2½c lb.; forty-one per cent protein cottonseed meal, \$12.00; loose cottonseed hulls, nominal.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Dec. 1, 1932.—Prime cottonseed oil, 2¾c; forty-three per cent meal, \$10.70; hulls, \$2.00.

Latest private estimates on the cotton crop were 12,200,000 to 12,227,000 bales. Private estimates on ginnings to the end of November are 11,955,000 to 11,975,000 running bales.

It was quite apparent that weakness in foreign currencies, owing to the debt question, had an unsettling influence on cotton, lard and corn. This unsettlement found reflection in oil.

COCONUT OIL—A slow and disappointing demand made for an easier situation in this market. Although offerings were not pressed, prices nominally were ¼c easier. Tanks at New York, 3¼c f.o.b.; Pacific Coast tanks, 2¾c f.o.b.

CORN OIL—Demand was quiet throughout the week and the market was slightly easier. Prices were quoted at 3½c Chicago and at 3c outside mills.

SOYA BEAN OIL—Market was quiet and more or less nominal. Tanks at New York were quoted at 2¾c; tanks, f.o.b. southern mills, 2½c.

PALM OIL—There was no particular activity in this market. Cabled offerings were very steady. As a result, pressure from first hands was light, but buyers were inactive. There was no pressure of nearby oil, as few care to carry any particular stocks. As a result, spot Lagos New York was called 3¼c nominal; spot Nigre, 3½c nominal; shipment Nigre, 2.70c; 12½ per cent acid bulk, 2.95c; 20 per cent softs, 2.90c.

PALM KERNEL OIL—With purely nominal conditions prevailing, the market was dull and about steady. Bulk oil at New York was quoted at 3.35c.

OLIVE OIL—There was little or no pickup in demand in this quarter. Shipment foots, as a result, were easier. At New York, spot was quoted at 4¼@5c; shipment, 4¼@4.30c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Offerings were moderate, but demand was equally slow. The market was about steady. Tanks, f.o.b. southern mills, 3¼c.

COTTONSEED OIL—Store oil demand at New York was limited, and



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G. H. Hammond Company Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

the market was easier with futures. There was no pressure of actual oil supplies. Crude oil, Southeast, was quoted around 2½c bid; Valley, 2½c bid; Texas, 2½c nominal.

Market transactions at New York:

Friday, November 25, 1932.

	—Range—		Closing—
	Sales.	High. Low.	Bid. Asked.
Spot			360 a Bid
Nov.			367 a
Dec.	3	365 365	367 a 367
Jan.			372 a 374
Feb.			375 a 385
Mar.	1	388 388	385 a 390
Apr.			388 a 398
May	3	398 398	397 a 400
June	2	402 402	399 a 409

Sales, including switches, 4 contracts. Southeast crude, 84c under January bid.

Saturday, November 26, 1932.

Spot			360 a Bid
Dec.	1	367 367	367 a
Jan.			373 a 374
Feb.			375 a 390
Mar.			386 a 390
Apr.			388 a 398
May	2	400 400	397 a 400
June			398 a 408
July	1	410 410	408 a 412

Sales, including switches, 4 contracts. Southeast crude, 88c under January bid.

Monday, November 28, 1932.

Spot			360 a Bid
Dec.	1	365 365	363 a 365
Jan.			369 a 370
Feb.			370 a 385
Mar.	1	385 385	385 a 386
Apr.			384 a 396
May	4	395 395	395 a
June			398 a 408
July	5	405 405	405 a

Sales, including switches, 11 contracts. Southeast crude, 82c under January sales and bid.

Tuesday, November 29, 1932.

Spot			360 a Bid
Dec.			360 a 364
Jan.			367 a 372
Feb.			370 a 380
Mar.	2	380 380	379 a 383
Apr.			381 a 391
May	9	395 390	391 a 392
June			392 a 402
July			400 a 404

Sales, including switches, 11 contracts. Southeast crude, 93c under January bid.

Wednesday, November 30, 1932.

Spot			355 a Bid
Dec.	7	354 353	354 a 353
Jan.			361 a 368
Feb.			365 a 375
Mar.			375 a 380
Apr.			375 a 385
May	6	390 389	389 a
June			388 a 398
July	2	400 400	398 a 401

Sales, including switches, 15 contracts. Southeast crude, 86c under January bid.

Thursday, December 1, 1932.

Spot			355 a
Dec.			358 a 368
Jan.			366 a 376
Mar.			380 a 386
May			390 a 395

Later markets in next column.

FRIDAY'S CLOSINGS

Provisions.

Hog products were barely steady the latter part of the week and trade was light and mixed; hogs about steady. Chicago lard stocks decreased slightly the last half of November and decreased nearly 6,000,000 lbs. for the month, totaling 6,590,000 lbs.

Cottonseed Oil.

Cotton oil trade was quiet and mixed; market barely steady. Twenty-five tanks of bleachable were delivered on December contracts and readily stopped. Crude is quiet; Southeast, 90 under January; Valley, 103 under; Texas, 129 under.

Quotations on bleachable cottonseed oil at New York Friday noon were:

Dec., \$3.52@3.65; Jan., \$3.65@3.75; Feb., \$3.70@3.80; Mar., \$3.76@3.85; Apr., \$3.78@3.88; May, \$3.87@3.94 sales; June \$3.90@4.00; July, \$3.98@4.03.

Tallow.

Tallow, extra, 2½c f.o.b.

Stearine.

Stearine, 4¼@4½c nominal.

Friday's Lard Markets.

New York, Dec. 2, 1932.—Lard, prime western, \$4.75@4.85; middle western, \$4.65@4.75; city, 4¼c; refined Continent, 4½c; South America, 5½c; Brazil kegs, 5½c; compound, 6c.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Nov. 30, 1932.—Demand poor for A. C. hams, but some improvement in outlet for picnics. Lard trade active. Price trends are lower.

Friday's prices were as follows: Hams, American cut, 64s; hams, long cut, none; shoulder, square, none; picnics, none; short backs, none; bellies, clear, 53s; Canadian, 42s; Cumberlands, none; Wiltshires, none; spot lard, 49s 6d.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Dec. 1, 1932, show exports from that country were as follows: To the United Kingdom, 102,776 quarters; to the Continent, 13,300 quarters. Exports the previous week were: To England, 86,716 quarters; to Continent, 1,277 quarters.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended November 26, 1932, were 4,597,000 lbs.; previous week, 4,184,000 lbs.; same week last year, 2,960,000 lbs.; from January 1 to November 26 this year, 178,035,000 lbs.; same period a year ago, 190,448,000 lbs.

Shipments of hides from Chicago for the week ended November 26, 1932, were 6,089,000 lbs.; previous week, 6,693,000 lbs.; same week last year, 7,235,000 lbs.; from January 1 to November 26 this year, 227,640,000 lbs.; same period a year ago, 196,759,000 lbs.

STOCKS AT 7 MARKETS.

Considerable decreases in stocks of meat and lard took place during November at the seven principal markets of the country, but S. P. stocks are still above those of a year ago, on December 1. Skinned hams is the only item out of line with the stocks of last December 1, there being nearly 30,000,000 lbs. more on hand this year than last, although a decrease of nearly 9,000,000 lbs. was registered during November.

Dry salt meat stocks are in an especially good position as are lard stocks. Pickled bellies showed only a slight decline during the month and are about in the same position as a year ago, while pickled regular ham stocks are in somewhat better position.

In the light of outlet, stocks on hand are ample particularly at this time in the season of natural accumulation.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on November 30, 1932, with comparisons, as especially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	Nov. 30, 1932.	Oct. 31, 1932.	Nov. 30, 1931.
Total			
S. P. meats...	131,304,639	144,481,433	112,061,172
Total			
D. S. meats...	19,212,444	31,070,876	23,002,060
Total all meats...	158,711,842	184,947,387	144,454,963
P. S. lard...	4,271,990	9,191,040	10,102,307
Other lard...	7,167,240	7,434,091	7,115,611
Total lard...	11,439,230	16,625,131	17,217,918
S. P. regular			
hams	32,408,529	33,448,908	38,614,571
S. P. skinned			
hams	55,034,420	63,848,884	25,917,560
S. P. bellies...	38,092,877	34,507,480	36,457,493
S. P. picnics...	8,503,252	12,373,794	10,682,418
D. S. bellies...	16,622,140	26,530,081	18,776,394
D. S. fat backs	2,245,410	4,130,396	4,227,901

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago at the close of business November 30, 1932, as reported by the Chicago Board of Trade, were as follows:

	Nov. 30, 1932.	Oct. 31, 1932.	Nov. 30, 1931.
All kinds of barreled pork, brls...	9,021	9,978	8,336
P. S. lard, made since Oct. 1, '32, lbs.	2,586,537	2,060,067	5,223,385
P. S. lard, made Oct. 1, '31, to Oct. 1, '32, lbs.	25,500	5,966,024	2,585,625
Other kinds of lard, lbs.	3,979,172	4,339,436	3,576,361
D. S. Cl. bellies, made since Oct. 1, '32, lbs.	5,379,214	4,124,108	3,668,821
D. S. Cl. bellies, made previous to Oct. 1, '32, lbs.	356,174	3,561,822	2,670,861
D. S. rib bellies, made since Oct. 1, '32, lbs.	346,015	423,900	361,360
D. S. rib bellies, made previous to Oct. 1, '32, lbs.	188,347	1,766,480	450,380
Ex. Sh. Cl. sides, made since Oct. 1, '32, lbs.	1,191	1,200	49,700
Ex. Sh. Cl. sides, made previous to Oct. 1, '32, lbs.	2,009	3,100	87,660
D. S. Sh. fat backs, lbs.	910,293	1,222,811	1,015,365
D. S. Shldrs., lbs.	158,712	117,400	181,300
S. P. hams, lbs.	14,820,312	14,280,062	20,362,796
S. P. Sk. hams, lbs.	25,930,094	28,152,216	18,724,163
S. P. bellies, lbs.	15,376,316	14,191,596	17,598,187
S. P. Californias or picnics, S. P. Boston Shldrs., lbs.	4,502,224	4,794,558	5,895,960
S. P. Shldrs., lbs.	158,712	117,400	181,300
Other cut meats, lbs.	4,565,153	5,100,054	4,966,965
Total cut meats, lbs.	72,536,654	77,040,616	67,712,394

Hide and Skin Markets

Chicago.

PACKER HIDES—Trading is still awaited to establish values in packer hide market. Market appears very dull, influenced in part by easiness in all other commodity markets, and the fact that this is an in-between season in the shoe manufacturing industry. Tanners' earlier purchases appear to have covered their requirements for the present, with a consequent lack of interest.

Late this week, one packer moved 2,000 Colorados at 5½c, or a half-cent decline. No follow-up interest was apparent, and this sale, together with car November bulls at the close of last week at steady prices, constituted whole week's business.

Hide Exchange sagged off gradually during the week, with quotations at present 10 to 50 points below the close of last week. This did not tend to encourage interest on the part of buyers. However, certificated stocks of hides in Exchange warehouses continued to show a further small decline during period.

In absence of trading to establish market, quotations are purely nominal and based on above mentioned sale of Colorados, at a half-cent under the previously quoted market.

SMALL PACKER HIDES—Last reported trading in local small packer trimmed October native all-weights was at 5½c, with November hides offered same basis; trading awaited to establish this market. Various outside small packer lots have moved at proportionately lower prices for untrimmed hides, around 4½c for native all-weights and 3½@4c for branded, and outside bulls sold at 3½c.

FOREIGN WET SALTED HIDES—South American market rather quiet. At the opening of the week, 4,000 La-Blancas sold at \$21.00 gold, equal to 6½c, c.i.f. New York, as against last previous sale of \$22.00 or 6½c; 2,000 LaPlatas and 1,000 Rosarios were reported same basis.

COUNTRY HIDES—Sentiment swings rapidly in the country market. Prices are easier at present with buying interest lacking. All-weights quoted around 4c, selected, delivered. Heavy steers and cows 3¼@3½c, nom. A few sales of buff weights reported at 4½c, but rather difficult to secure this at present. Some sales of extremes reported at 4½c. Bulls quoted around 2¼@2½c. All-weight branded around 2¼@2½c, flat, less Chicago freight.

CALFSKINS—Calfskins slightly easier; trade moderate. One packer sold car St. Paul November calf, straight run, 15-lb. down, at 9c, followed by car St. Paul October 9½/15-lb. at 10c. A few regular points, September forward, offered at 8½c.

Car of Chicago city calfskins, 8/10-lb., sold at 6¼c, or ¼c decline; 10/15-lb. are offered at 8c, last trading price. Outside cities, 8/15-lb. quoted 6¼@7c; mixed city and country lots 5¼@6c; straight countries 4@4½c. Car Chicago city light calf and deacons sold at 45c, or 2½c down.

KIPSKINS—Packer kipskins were sold up to November 1 earlier, with

some packers sold into November. Last trading prices were 8c for northern natives, 7c for southern; 6c for northern over-weights; 6c for southern; 5½c for branded.

Chicago city kipskins eased off slightly on sale of car at 6¼c. Outside cities quoted around 6¼c; mixed city and country lots about 5½c; straight countries 4@4½c.

One packer sold 3,500 November regular slunks at 40c.

HORSEHIDES—Horsehides about unchanged; occasional sales reported. Choice city renderers quoted \$2.00@2.25, with manes and tails, ranging down to \$1.75@2.00 for mixed city and country lots.

SHEEPSKINS—Dry pelts about steady at 5½c for full wools; short wools half-price. Although quality of shearlings is not as good as a short while back, packers apparently find no difficulty in securing steady prices for their limited offerings; another car reported this week at 60c for No. 1's, 40c for No. 2's, and 25c for a few fresh clips. Pickled skins easier, due mostly to deterioration in quality at this season; for the quality of cockly skins available, the market is variously quoted from \$2.25@2.75 per doz. for straight run at Chicago; sales reported at inside figure in one direction, while some packers were well sold up earlier at higher prices. Outside small packer current production lamb pelts around 40@45c.

New York.

PACKER HIDES—Position of the market somewhat in doubt, pending action in western market to establish prices. One lot of 1,800 November Colorados moved at close of last week at 6c, steady. Two packers sold accumulation of 3,000 bulls, August to November, early this week at 4c, steady. Car April to September spready native steers sold previous week at 6½c.

COUNTRY HIDES—Prices in country market continue easy, showing effect of lack of demand; buyers usually place bids considerably under asked prices. Extremes appear top at 4½c; buff weights 4½c at present.

CALFSKINS—Some small sales reported on private terms. Market quoted in nominal way around 60@70c for 5-7's, 80@90c for 7-9's, \$1.20@1.40 for 9-12's. The 12/17-lb. veal kips are quoted around \$1.50@1.60, nom.

LATER—Two cars N. Y. packer 9-12 calfskins sold at \$1.30, also two cars 9-12 buttermilks at \$1.00.

N. Y. HIDE EXCHANGE FUTURES.

Saturday, November 26, 1932—Old Contracts—Close: Dec. 4.20b; Mar. 5.00n. Sales 1 lot.

New—Close: Dec. 4.26@4.50; Mar. 5.20@5.30; June 5.70@5.80; Sept. 6.20@6.30. Sales 20 lots.

Monday, November 28, 1932—Old Contracts—Close: Dec. 4.15b; Mar. 4.85n. No sales.

New—Close: Dec. 4.15b; Mar. 5.05@5.10; June 5.55 sale; Sept. 6.15 sale. Sales 21 lots.

Tuesday, November 29, 1932—Old Contracts—Close: Dec. 4.10b; Mar. 4.75n. Sales 2 lots.

New—Close: Dec. 4.15b; Mar. 4.95@5.10; June 5.45@5.60; Sept. 6.00@6.10. Sales 18 lots.

Wednesday, November 30, 1932—Old Contracts—Close: Dec. 4.15b; Mar. 4.80n. Sales 1 lot.

New—Close: Dec. 4.15b; Mar. 5.00 sale; June 5.54@5.59; Sept. 6.00@6.05. Sales 7 lots.

Thursday, December 1, 1932—Old Contracts—Close: Dec. 4.15b; Mar. 4.65n. Sales 1 lot.

New—Close: Dec. 4.15b; Mar. 4.85@4.90; June 5.45 sale; Sept. 5.90 sale. Sales 17 lots.

Friday, December 2, 1932—Old Contracts—Close: Dec. 4.15b; Mar. 4.55@4.85. No sales.

New—Close: Dec. 4.15b; Mar. 4.80@4.90; June 5.35@5.45; Sept. 5.85@5.95. Sales 18 lots.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Dec. 2, 1932, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Dec. 2	Prev. week.	Cor. week, 1931.
Spr. nat. str.	6½@7n	7 @ 7½n	9 @ 9½n
Hvy. nat. str.	@ 6n	@ 6½	@ 8½
Hvy. Tex. str.	@ 6n	@ 6½	@ 8
Hvy. butt brnd'd str.	@ 6n	@ 6½	@ 8n
Hvy. Col. str.	@ 5½	@ 6	@ 7½n
Ex-light Tex. str.	@ 5n	@ 5½	@ 6½n
Brnd'd cows.	@ 5n	@ 5½	@ 6½n
Hvy. nat. cows	5 @ 5½n	5½ @ 6	7½ @ 7½
La. nat. cows	@ 3½n	@ 4	@ 5
Nat. bulls	@ 4	@ 4	@ 5
Brnd'd bulls	@ 3½n	@ 3½	@ 4½
Calfskins	8½@10	8½@10½	@ 10n
Kips, nat.	@ 8	@ 8	@ 10ax
Kips, ov-wt.	@ 7	@ 7	@ 8ax
Kips, brnd'd.	@ 5½	@ 5½	@ 8ax
Slunks, reg.	@ 40	40 @ 42½	@ 40
Slunks, hris.	@ 35	30 @ 35	25 @ 30n
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			

CITY AND SMALL PACKERS.

Nat. all-wts.	5 @ 5½n	@ 5½ax	@ 7
Branded	4½@5n	@ 5ax	@ 6½
Nat. bulls	3½@4n	@ 4	@ 5
Brnd'd bulls	@ 3n	3 @ 3½n	@ 4½
Calfskins	6¼@8	6½@8	8 @ 8½
Kips	@ 6½	@ 7n	@ 8
Slunks, reg.	@ 35	30 @ 35	30 @ 35
Slunks, hris.	@ 25n	@ 25n	@ 15

COUNTRY HIDES.

Hvy. steers	3¼@3½	3½@4	@ 5n
Hvy. cows	3¼@3½	3½@4	@ 5n
Buff	@ 4½	@ 4½	5½@5½
Extremes	@ 4½	@ 5	6½@7
Bulls	2¼@2½	2½@2½	@ 3n
Calfskins	4 @ 4½	@ 4½	7 @ 7½
Kips	4 @ 4½	@ 4½	@ 7
Light calf	@ 25n	@ 25n	25 @ 35
Deacons	@ 25n	@ 25n	25 @ 35
Slunks, reg.	@ 10n	@ 10n	10 @ 15
Slunks, hris.	@ 5n	@ 5n	@ 5n
Horsehides	1.75@2.25	1.75@2.25	1.50@2.75

SHEEPSKINS.

Pkr. lambs
Sm. pkr. lambs	40 @ 45	40 @ 45	52½@55
Pkr. shearlgs.	@ 60	@ 60	@ 45
Dry pelts	@ 5½	5½@6	9 @ 9½

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended Nov. 26, 1932:

Week ending	New York.	Boston.	Phila.
Nov. 26, 1932	11,174
Nov. 19, 1932	38,006	19,953
Nov. 12, 1932	12,781	2,337
Nov. 5, 1932	26,670	626
	560,749	48,210	214,833
Nov. 28, 1931	12,107
Nov. 21, 1931	16,540
	855,700	112,481	386,384

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Dec. 1, 1932.

CATTLE—Compared with late last week: Yearlings and light steers, fully 50c higher; better grade weighty steers, 25@50c higher; lower grades, steady to strong. Light heifer and mixed yearlings shared the steer advance, but general run of weighty heifers are not much changed. Choice kinds, however, ruled 50c higher. All cows are generally 25c lower, at new low for season and very slow at decline; bulls, steady; vealers, unchanged. Supply abatement was principal stimulating factor in steer and yearling market. Killing quality generally plainer than week earlier, which carried International carlot throwouts. All grades light cattle sold on a parity with comparable weighty offerings. Extreme top weighty steers, \$8.00; yearlings, \$7.75; bulk, \$5.00@7.00; average cost, approximately \$6.00; most fat cows, \$2.00@3.00; cutters, \$1.50@1.75. Shortfed heifer and mixed yearlings predominated, selling mostly at \$6.00 downward; prime heavy heifers, up to \$7.25; comparable light offerings, \$7.25.

HOGS—Compared with close last week: Market mostly 10c lower; pigs and light lights, 10@20c down; packing sows, 25c off. Receipts considerably increased, carrying a large percentage of directs. Week's top, \$3.55, paid for choice light lights Monday; closing top, \$3.45; lowest top, \$3.30, paid Tuesday, equal to low of season; late bulk 140 to 180 lbs., \$3.30@3.40; 190 to 280 lbs., \$3.25@3.35; 300 to 350 lbs., \$3.05@3.25; pigs, \$3.00@3.40; culls, down to \$2.00; bulk packing sows, \$2.40@2.75, smooth lightweights, \$2.85.

SHEEP—Compared with last week's close: Better grade lambs, mostly 15@25c lower, heavy kinds off more in instances; others and sheep unchanged. Native lambs reached \$6.65 early in week, a new seasonal peak. Today's bulks follow: Good native lambs, \$5.50@5.75; few loads grading choice, \$5.85@6.10; well finished fed westerns, \$5.75@6.15; 90-lb. weights, \$6.00; around 95-lb. yearling wethers, \$4.50; native

throwout lambs, \$4.00, few \$4.25 and \$4.50; fat native ewes, \$1.50@2.50, few \$2.75.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Dec. 1, 1932.

CATTLE—Considerable weakness featured the fed steer and yearling trade. Declines of 25@50c during the week put values back almost to the year's low levels of last May. Some of the more desirable light weights still have a small margin over the low spot, but matured beeves are as low as any time this year. Choice yearlings topped the week's trade at \$6.75, while best weighty bullocks stopped at \$6.00. Bulk of the fed offerings cleared from \$4.25@5.75. She stock closed slow and steady to weak, and bulls ruled weak to 15c lower. There was some strength in the vealer trade, and values are steady to 50c higher than a week ago. Selected lots, up to \$5.00.

HOGS—A weak to lower undertone was in evidence at the week's opening. Rather sharp price reductions were made, but a substantial reaction on late days recovered most of the loss. Final prices are around 5c lower than last Wednesday, with the late top at \$3.15 on choice 160- to 230-lb. weights. Increased shipping demand was largely responsible for the late advance in values. Packers paid up to \$3.10 on the close. Packing sows are weak to 10c lower at \$2.75 down.

SHEEP—Fat lamb values were under pressure late in the week, and closing rates are 15@20c under last Wednesday. Choice fed westerns reached \$5.85 at the high time, but at the finish \$5.50 took the best. Desirable natives scored \$5.65, and best shorn lambs brought \$5.75. On Thursday, most of the arrivals cashed from \$5.25@5.50. Aged sheep held steady, with \$1.25@1.75 taking most of the fat ewes. Top was \$2.00.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Dec. 1, 1932.

CATTLE—Compared with the close of last week: Steers, mixed yearlings, heifers, cutters and low cutters, steady;

beef cows and vealers, 25c lower; medium bulls, 10@15c higher. Bulk of steers brought \$4.25@6.25, top 1,039-lb. yearlings, \$7.15; 1,134-lb. matured steers, \$7.00. Most mixed yearlings and heifers scored \$4.25@5.25, top mixed yearlings bringing \$6.50 and best heifers \$6.00. Most cows cashed at \$2.25@3.00; top, \$4.00; low cutters, largely \$1.00@1.50. The period closed with top sausage bulls \$3.00; best vealers, \$5.25.

HOGS—Compared with close last week: Hogs declined unevenly 15@25c, while pigs ruled 25@50c off, and sows sold mostly 25c lower. Receipts were moderate and considerably lighter than a year ago. Top hogs in today's session reached \$3.50, with a majority of the 140- to 230-lb. weights clearing at \$3.30@3.40; 240 to 280 lbs., \$3.10@3.30. Pigs, 90 to 130 lbs. average ranged from \$3.00@3.35. Packing sows closed at \$2.35@2.60.

SHEEP—Under slightly increased receipts, lamb market ruled irregular here, current week closing mostly 25c lower than last week's close. Sheep are unchanged. Top lambs scored \$6.25 at the high time, closing top, \$6.00; bulk of lambs late to packers, \$5.25@5.50. Common throwouts closed at \$3.00 mainly, with fat ewes quotable at \$1.50@2.00.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Dec. 1, 1932.

CATTLE—Prices for fed steers and yearlings were under pressure during the week and moderate declines were enforced. Current prices are weak to mostly 25c lower, lower grade light kinds showing the least change. Medium to good weighty steers were in narrow demand and frequently showed more loss; some sales fully 50c under last week. She stock declined 25@50c, better grade cows off most. Bulls are strong to 25c higher; vealers, steady. Choice long yearlings sold up to \$6.90; 1,253-lb. weights, \$7.10.

HOGS—Comparisons on hog prices with last Friday show declines of 15@25c prevailing. Thursday's top was \$3.05, paid for numerous loads of 180- to 210-lb. weights, with a part load reaching \$3.10. Bulk sales all weights were included between a range of \$2.80 and \$3.05. Sows earned \$2.25@2.50; extreme heavies as low as \$2.10.

SHEEP—Market on slaughter lambs showed marked unevenness, traceable to

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an uneven distribution of supplies. Prices were higher the fore part of the week, but declined after Tuesday. Comparisons Thursday with last Friday show lamb values mostly 25c lower. Aged sheep were in light supply and steady. Extreme top Tuesday: Fed woolled lambs, \$5.85. Bulk Thursday, \$5.25@5.40; top, \$5.55; fed clipped lambs, \$5.00@5.25; fed yearlings, \$3.75@4.50; choice ewes, \$1.00@2.00.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Nov. 30, 1932.

CATTLE — Excessive supplies, in view of dressed trade conditions, made for further uneven declines in the cattle division, values averaging largely 15@25c lower. Choice long yearlings reached \$6.50; mixed yearlings, \$5.75; bulk all offerings, \$4.00@5.50; beef cows, largely \$2.25@3.00; heifers, \$3.00@4.25; low cutters and cutters, \$1.25@2.00; medium grade bulls, \$2.50@2.75. Vealers are around 50c lower than the week's best time but still 50c@1.00 above last Wednesday. Bulk sold today at \$4.00.

HOGS — Hog prices have worked around 25c lower on the average, today's trade finding better 160- to 240-lb. averages centering at \$3.00. Heavier butchers sold downwards to \$2.60; packing sows, \$2.15@2.50; light lights, \$2.85@3.00; pigs, \$2.85.

SHEEP — Slaughter lambs promised to average 25@50c lower for the period, with better natives centering around \$5.50. Throwouts, downwards to \$3.00; ewes, unchanged at \$1.00@2.00.

SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Dec. 1, 1932.

CATTLE — After Monday's firmness, slaughter steers and yearlings found a bearish market and closed 25@50c lower. A small showing of long yearlings reached \$6.75, medium weight beefs stopped at \$6.60, heavy weights sold up to \$6.50, and bulk cleared at \$4.25@6.25. Fat she stock declined fully 25c, strictly choice heifers sold up to \$6.25 sparingly, beef cows bulked late at \$2.00@2.50 and low cutters and cutters moved largely at \$1.25@1.75. Bulls and vealers indicated little change. Medium bulls cashed at \$2.65 down, and best vealers reached \$4.50.

HOGS — Increased receipts locally resulted in a lower trend to hog prices. However, at lower price demand from all quarters proved ample for early and complete clearances. Compared with last Wednesday: Medium and light hogs, weak to 15c lower; heavy butchers and packing sows, 15@25c off. Thursday top held at \$3.10; bulk, 140- to 250-lb. weights, \$2.90@3.00; 250 to 300 lbs., \$2.75@2.90; 300 to 375 lbs., \$2.50@2.75; packing sows, \$2.15@2.50.

SHEEP — A sharp post-holiday price bulge failed to hold, and net 15@25c losses were noted in fat lamb trade compared with Wednesday of last week. The late bulk good to choice fat lambs went to packers at \$5.00@5.25; late top, \$5.40. Aged sheep remained practically steady as load lots of handyweight ewes brought up to \$1.90; few packages, \$2.00; 102-lb. yearlings, \$4.50.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Dec. 1, 1932.

CATTLE — Except for a higher market Monday, week's prices have been continuously lower. Beef steers and yearlings finally show a 25@50c loss for the week, with the maximum decline on weighty steers; cows, 25@50c lower; bulls, 25@40c lower; vealers and calves, steady. A short load of choice 791-lb. mixed yearlings brought \$7.25, two loads 1,021-lb. steers, \$6.75; best matured steers weighing 1,243 lbs., \$6.50. Quality showed improvement, and quite a few loads ranged from \$5.50@6.50, but the great majority of steers and yearlings embraced shortfeds selling from \$4.00@5.35; a few commonest, \$3.85. A load of choice heifers brought \$5.35 Monday. Most beef cows sold today at \$1.85@2.75; cutter grades passed over the scales at \$1.10@1.75; most bulls went at \$2.00@2.40; top vealers sold at \$4.00.

HOGS — Tuesday's hog top at \$3.00 was a new low for more than six months, but a mild rally occurred today. Top was \$3.15; most hogs, 140@300 lbs., \$3.00@3.15; common to medium quality, \$2.75@3.00; sows, largely \$2.35@2.55; top light sows, \$2.65. Butcher hogs are 15@20c, and sows 10@15c lower than a week ago.

SHEEP — Early week saw the return of \$6.00 lambs, equalling the highest since early August, but increased runs later forced the price down to \$5.50. Strictly choice lambs were quotable at \$5.65. Prices finally about 25c lower for the week. Bulk fed westerns for the week's, \$5.50@6.00; desirable natives, \$5.00@5.25; common and throwout descriptions, \$3.00@4.00; best yearling wethers sold at \$4.25; top ewes went \$2.50.

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Dec. 1, 1932.

Last Friday's advance in prices enabled producers to dispose of light and medium weight butchers at 21 concentration points and 7 packing plants in Iowa and Minnesota for \$3.00 net. The result was an extremely heavy week-end run, and prices broke sharply. While there was some recovery late, current quotations are 15@25c under last Friday. Late bulk 180- to 250-lb. weights, \$2.75@3.05; long haul loads, to \$3.10 and \$3.15; 260- to 300-lb. weights, largely \$2.65@3.00; packing sows, \$2.00@2.50.

Receipts of hogs unloaded daily at

these 21 concentration yards and 7 packing plants for week ended Dec. 1:

	This week.	Last week.
Friday, Nov. 25.....	35,700	28,600
Saturday, Nov. 26.....	37,100	29,300
Monday, Nov. 28.....	92,200	32,400
Tuesday, Nov. 29.....	28,400	18,800
Wednesday, Nov. 30.....	19,300	24,400
Thursday, Dec. 1.....	20,000	Holiday

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage nor fills.

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers top livestock price summary, week Nov. 24:

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended Nov. 24.	Prev. week.	Same week, 1931.
Toronto	\$ 4.75	\$ 4.50	\$ 6.35
Montreal	4.75	4.50	5.75
Winnipeg	4.25	4.50	5.50
Calgary	3.10	3.15	5.00
Edmonton	3.75	3.75	5.00
Prince Albert	2.75	3.75
Moose Jaw	3.25	3.00	4.50
Saskatoon	3.50	3.00	4.50

VEAL CALVES.

	\$ 5.50	\$ 8.50
Toronto	6.00	8.25
Montreal	6.00	6.00
Winnipeg	3.75	5.00
Calgary	3.75	6.00
Edmonton	2.25	4.00
Prince Albert	4.00	3.75
Moose Jaw	4.50	5.00
Saskatoon

SELECT BACON HOGS.

	\$ 4.50	\$ 4.25	\$ 5.85
Toronto	4.75	4.50	5.50
Montreal	3.85	3.65	4.50
Winnipeg	3.50	3.50	4.85
Calgary	3.30	3.40	4.75
Edmonton	3.55	3.35	4.45
Prince Albert	3.60	3.40	4.45
Moose Jaw	3.55	3.35	4.45
Saskatoon

GOOD LAMBS.

	\$ 4.75	\$ 5.25	\$ 7.25
Toronto	4.75	4.75	6.50
Montreal	4.00	3.90	6.50
Winnipeg	3.75	3.75	4.85
Calgary	4.00	4.25	5.00
Edmonton	2.75	2.75	3.80
Prince, Albert	3.50	3.25	5.00
Moose Jaw	3.50	3.00	4.75
Saskatoon

U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, Nov. 25, 1932, as reported to THE NATIONAL PROVISIONER was as follows:

	Week ended Nov. 25.	Prev. week.	Cor. week, 1931.
Chicago	112,066	138,011	142,980
Kansas City, Kan.	36,210	47,886	47,967
Omaha	27,639	31,351	39,648
St. Louis & East St. Louis ..	35,277	40,215	47,901
Sioux City	19,838	26,720	34,802
St. Paul	48,718	61,100	63,763
St. Joseph	16,413	22,945	18,525
New York and J. C.	51,290	56,820	33,646
Total	350,451	434,046	458,384

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Sioux City, Iowa.



KENNETT MURRAY

LIVE STOCK BUYING ORGANIZATION

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, November 26, 1932, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,373	3,632	9,715
Swift & Co.	4,922	3,325	11,619
Wilson & Co.	3,885	3,706	9,012
Morris & Co.	1,403	1,000	4,808
Anglo-Amer. Prov. Co.	1,378
G. H. Hammond Co.	2,110	1,087
Libby, McNeill & Libby.	403
Shippers	15,696	13,922	16,380
Others	6,447	28,981	7,572
Brennan Pkg. Co., 3,063 hogs; Independent Pkg. Co., 91 hogs; Boyd, Lanham & Co., 125 hogs; Hygrade Food Products Corp., 4,101 hogs; Agar Pkg. Co., 5,051 hogs.			
Total	42,617 cattle, 5,417 calves, 65,557 hogs, 56,106 sheep.		

Not including 588 cattle, 433 calves, 40,513 hogs and 11,424 sheep bought direct.

KANSAS CITY.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	2,299	1,917	1,803
Cudahy Pkg. Co.	2,463	1,434	2,918
Morris & Co.	1,598	1,644	1,219
Swift & Co.	2,833	3,514	2,167
Wilson & Co.	2,129	1,575	2,175
Independent Pkg. Co.	158
Joe. Baum Pkg. Co.	546	11
Others	5,012	6,082	1,082
Total	16,700	15,274	11,375

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	3,079	4,405	2,840
Cudahy Pkg. Co.	2,908	6,009	4,611
Dold Pkg. Co.	780	4,283
Morris & Co.	1,739	1,068	916
Swift & Co.	3,031	4,325	5,907
Others	13,329

Eagle Pkg. Co., 3 cattle; Geo. Hoffman Pkg. Co., 54 cattle; Grt. Omaha Pkg. Co., 3 cattle; Omaha Pkg. Co., 68 cattle; J. Roth & Sons, 20 cattle; So. Omaha Pkg. Co., 44 cattle; Lincoln Pkg. Co., 326 cattle; Nagle Pkg. Co., 108 cattle; Sinclair Pkg. Co., 432 cattle; Wilson & Co., 62 cattle.

Total: 12,657 cattle and calves; 38,389 hogs; 14,274 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,221	507	1,896	3,008
Swift & Co.	1,391	1,359	2,105	2,875
Morris & Co.	540	731	1,023
Hunt Pkg. Co.	572	2,570	367
Heil Pkg. Co.	1,124
Krey Pkg. Co.	3,407
Sieff Pkg. Co.	815
Independent Pkg. Co.	551	532	291
Shippers	3,066	2,378	17,700
Others	776	183	7,316	629
Total	8,117	5,158	37,474	8,283

Not including 2,088 cattle, 1,094 calves, 26,819 hogs and 1,546 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,443	334	8,201	5,998
Armour and Co.	1,470	3,521
Others	605	289	4,235	11
Total	3,518	640	19,945	9,530

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,063	123	7,076	2,869
Armour and Co.	2,069	129	7,117	2,558
Swift & Co.	1,569	110	4,263	2,986
Shippers	1,586	8	6,132
Others	142	8	78
Total	7,429	378	24,666	8,413

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	830	234	1,880	250
Wilson & Co.	833	260	1,878	200
Others	117	39	326
Total	1,780	533	4,084	450

Not including 44 cattle bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	818	308	2,222	961
Dold Pkg. Co.	397	16	1,559	9
Wichita D. B. Co.	13
Dunn-Ostergat	59
Keefe-Le Sturgeon.	21
F. W. Doid.	82	303
Total	1,300	324	4,084	970

Not including 2,038 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	502	55	1,285	1,041
Armour and Co.	589	191	2,224	2,313
Others	1,585	69	1,849	359
Total	2,676	315	5,358	3,713

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,158	1,617	14,022	8,942
Cudahy Pkg. Co.	358	585
Swift & Co.	3,080	2,414	21,056	14,965
United Pkg. Co.	1,034	184	2
Others	693	96	26,930	4,202
Total	7,333	4,896	62,008	28,111

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,450	3,711	5,585	1,356
Swift & Co., Balt.	183
U. D. B. Co., N. Y.	18	1,153
The Layton Co.	41	20	73
R. Gums & Co.	31
Armour & Co., Mil.	568	1,870
N. Y. B. D. M. Co., N. Y.	37
Shippers	302	24	47	18
Others	175	265	721	105
Total	2,600	5,890	11,962	1,508

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingman & Co.	1,189	304	11,553	341
Armour and Co.	641	73	1,203	30
Hilgemeyer Bros.	5	1,078
Brown Bros.	67	19	133	11
Stumpf Bros.	75
Riverview Pkg. Co.	9	90
Meyer Pkg. Co.	100	2	272
Indiana Prov. Co.	20	34	121
Schussler Pkg. Co.	206
Manass-Hartman Co.	13
Art Wabnitz	12	75	68
Hoosier Abt. Co.	18
Shippers	1,226	1,613	19,298	5,452
Others	495	76	276	92
Total	3,796	2,196	34,305	5,994

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.	196
Ideal Pkg. Co.	5	493
E. Kahn's Sons Co.	680	146	4,255	1,706
Kroger G. & B. Co.	128	78	872
J. Lohrey Pkg. Co.	1	227
H. H. Meyer Pkg. Co.	12	2,399
A. Sander Pkg. Co.	4	21
J. Schiacter's Sons	147	191	136
J. & F. Schroth Co.	11	2,492
John F. Stegner	172	122
Shippers	277	314	1,575	376
Others	849	308	307	303
Total	2,286	1,069	12,641	2,697

Not including 24 cattle, 2,812 hogs and 291 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Nov. 26, 1932, with comparisons:

	Week ended, Nov. 26.	Prev. week.	Cor. week, 1931.
Chicago	42,617	45,006	48,597
Kansas City	16,700	20,662	13,260
Omaha	12,657	14,440	14,694
East St. Louis	8,117	12,405	12,845
St. Joseph	3,518	5,630	6,194
Sioux City	7,429	8,114	8,166
Oklahoma City	1,780	3,474	1,454
Wichita	1,300	1,524	1,393
Denver	2,676	3,245	3,130
St. Paul	7,333	10,491	8,909
Milwaukee	2,600	5,740	3,766
Indianapolis	3,796	3,996	2,506
Cincinnati	2,286	4,031	2,286
Total	112,874	138,758	127,200

	Week ended, Nov. 25.	Prev. week.	Cor. week, 1931.
Chicago	65,557	91,695	113,850
Kansas City	15,274	22,562	12,344
Omaha	13,209	39,300	63,750
East St. Louis	37,474	59,045	35,867
St. Joseph	18,945	24,977	28,428
Sioux City	24,666	33,376	53,563
Oklahoma City	4,084	6,302	1,814
Wichita	4,084	6,499	2,476
Denver	5,358	6,342	5,257
St. Paul	62,008	76,195	64,639
Milwaukee	11,862	22,440	12,403
Indianapolis	34,305	44,248	28,790
Cincinnati	12,641	20,407	2,286
Total	309,467	453,406	443,548

	Week ended, Nov. 24.	Prev. week.	Cor. week, 1931.
Chicago	56,106	48,180	61,820
Kansas City	11,375	12,280	22,139
Omaha	14,374	14,516	38,808
St. Louis	8,283	8,671	8,518
St. Joseph	9,530	13,349	28,438
Sioux City	8,413	12,413	15,615
Oklahoma City	450	1,019	328
Wichita	450	970	700
Denver	3,713	7,236	6,192
St. Paul	28,111	32,855	28,873
Milwaukee	1,508	5,706	1,567
Indianapolis	5,994	6,455	6,851
Cincinnati	2,697	5,486	1,731
Total	151,424	168,932	251,248

	Week ended, Nov. 23.	Prev. week.	Cor. week, 1931.
Chicago	56,106	48,180	61,820
Kansas City	11,375	12,280	22,139
Omaha	14,374	14,516	38,808
St. Louis	8,283	8,671	8,518
St. Joseph	9,530	13,349	28,438
Sioux City	8,413	12,413	15,615
Oklahoma City	450	1,019	328
Wichita	450	970	700
Denver	3,713	7,236	6,192
St. Paul	28,111	32,855	28,873
Milwaukee	1,508	5,706	1,567
Indianapolis	5,994	6,455	6,851
Cincinnati	2,697	5,486	1,731
Total	151,424	168,932	251,248

	Week ended, Nov. 22.	Prev. week.	Cor. week, 1931.
Chicago	56,106	48,180	61,820
Kansas City	11,375	12,280	22,139
Omaha	14,374	14,516	38,808
St. Louis	8,283	8,671	8,518
St. Joseph	9,530	13,349	28,438
Sioux City	8,413	12,413	15,615
Oklahoma City	450	1,019	328
Wichita	450	970	700
Denver	3,713	7,236	6,192
St. Paul	28,111	32,855	28,873
Milwaukee	1,508	5,706	1,567
Indianapolis	5,994	6,455	6,851
Cincinnati	2,697	5,486	1,731
Total	151,424	168,932	251,248

	Week ended, Nov. 21.	Prev. week.	Cor. week, 1931.
Chicago	56,106	48,180	61,820
Kansas City	11,375	12,280	22,139
Omaha	14,374	14,516	38,808
St. Louis	8,283	8,671	8,518
St. Joseph	9,530	13,349	28,438
Sioux City	8,413	12,413	15,615
Oklahoma City	450	1,019	328
Wichita	450	970	700
Denver	3,713	7,236	6,192
St. Paul	28,111	32,855	28,873
Milwaukee	1,508	5,706	1,567
Indianapolis	5,994	6,455	6,851
Cincinnati	2,697	5,486	1,731
Total	151,424	168,932	251,248

	Week ended, Nov. 20.	Prev. week.	Cor. week, 1931.
Chicago	56,106	48,180	61,820
Kansas City	11,375	12,280	22,139
Omaha	14,374	14,516	38,808
St. Louis	8,283	8,671	8,518
St. Joseph	9,530	13,349	28,438
Sioux City	8,413	12,413	15,615
Oklahoma City	450	1,019	328
Wichita	450	970	700
Denver	3,713	7,236	6,192
St. Paul	28,111	32,855	28,873
Milwaukee	1,508	5,706	1,567
Indianapolis	5,994	6,455	6,851
Cincinnati	2,697	5,486	1,731
Total	151,424	168,932	251,248

Cincinnati	2,697	5,486	1,7
Total	151,424	168,932	251.2

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RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 26, 1932.

	Cattle.	Hogs.	Sheep.
Chicago	300	5,000	2,000
Kansas City	300	700	
Omaha	50	3,500	4,000
St. Louis	200	2,500	400
St. Joseph	25	1,500	1,000
Sioux City	200	2,500	800
St. Paul	700	3,000	6,000
Port Worth	100	300	100
Milwaukee	100	300	
Denver	500	1,500	
Louisville	100	300	
Wichita	100	800	100
Indianapolis	100	4,000	100
Pittsburgh	200	200	500
Cincinnati	100	2,000	100
Buffalo	100	300	200
Cleveland	100	200	100
Nashville		300	100

MONDAY, NOVEMBER 28, 1932.

Chicago	10,000	45,000	20,000
Kansas City	10,000	6,500	5,000
Omaha	11,000	13,500	10,000
St. Louis	4,000	15,500	3,000
St. Joseph	2,900	5,500	5,500
Sioux City	5,500	10,000	6,500
St. Paul	17,000	14,000	14,000
Port Worth	2,500	700	2,200
Milwaukee	500	2,200	300
Denver	10,000	5,300	11,800
Louisville	900	900	300
Wichita	200	200	600
Indianapolis	700	12,000	1,500
Pittsburgh	800	4,000	3,000
Cincinnati	1,200	6,500	300
Buffalo	1,300	5,200	7,800
Cleveland	700	2,500	7,300
Nashville	1,000	1,000	300

TUESDAY, NOVEMBER 29, 1932.

Chicago	7,500	35,000	10,000
Kansas City	5,500	4,500	4,000
Omaha	6,500	9,000	8,000
St. Louis	3,000	8,500	2,800
St. Joseph	1,400	4,000	3,700
Sioux City	3,500	8,000	3,500
St. Paul	1,600	14,000	6,000
Port Worth	1,800	900	1,800
Milwaukee	900	3,500	500
Denver	800	1,400	1,800
Louisville	200	600	100
Wichita	700	2,000	300
Indianapolis	1,200	8,000	500
Pittsburgh	200	800	500
Cincinnati	600	2,700	1,500
Buffalo	100	700	300
Cleveland	200	1,200	3,800
Nashville	100	1,000	100

WEDNESDAY, NOVEMBER 30, 1932.

Chicago	10,000	22,000	14,000
Kansas City	5,500	4,000	5,000
Omaha	9,000	9,000	8,000
St. Louis	3,000	9,000	1,800
St. Joseph	1,500	2,500	4,700
Sioux City	3,000	7,000	3,500
St. Paul	2,500	18,000	5,000
Port Worth	2,000	500	2,000
Milwaukee	900	4,000	600
Denver	1,000	2,300	3,400
Louisville	200	500	100
Wichita	900	1,600	800
Indianapolis	1,200	5,000	2,000
Pittsburgh	100	1,000	1,000
Cincinnati	900	3,800	900
Buffalo	100	1,400	1,200
Cleveland	300	1,400	3,000
Nashville	100	1,000	300

THURSDAY, DECEMBER 1, 1932.

Chicago	5,000	20,000	11,000
Kansas City	2,000	3,000	3,500
Omaha	3,000	7,500	5,000
St. Louis	2,000	8,500	1,500
St. Joseph	1,400	3,000	3,500
Sioux City	2,000	9,000	2,500
St. Paul	3,000	13,000	6,000
Port Worth	1,600	500	2,400
Milwaukee	800	3,000	500
Denver	800	2,000	4,000
Louisville	100	600	100
Wichita	400	1,500	200
Indianapolis	500	6,000	1,500
Pittsburgh	100	2,000	1,800
Cincinnati	700	3,800	700
Buffalo	200	1,300	1,200
Cleveland	100	1,200	1,500
Nashville	100	800	100

FRIDAY, DECEMBER 2, 1932.

Chicago	1,500	20,000	9,000
Kansas City	1,000	4,500	2,000
Omaha	1,000	10,500	6,000
St. Louis	900	6,000	1,000
St. Joseph	500	7,500	4,500
Sioux City	1,200	8,000	15,000
St. Paul	2,500	16,500	4,500
Port Worth	700	400	2,200
Denver	700	1,500	4,000
Louisville	800	100	100
Wichita	200	1,700	100
Indianapolis	400	5,000	1,200
Pittsburgh	700	1,800	1,500
Cincinnati	700	4,800	500
Buffalo	100	2,400	2,000
Cleveland	100	1,600	4,000

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Dec. 1, 1932, as reported by the U. S. Bureau of Agricultural Economics:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
Lt. lt. (140-160 lbs.) gd.-ch.	\$3.25@ 3.45	\$3.30@ 3.40	\$2.85@ 3.00	\$2.90@ 3.15	\$2.85@ 3.05
Lt. wt. (160-180 lbs.) gd.-ch.	3.25@ 3.45	3.30@ 3.40	2.85@ 3.05	3.00@ 3.15	3.00@ 3.05
(180-200 lbs.) gd.-ch.	3.25@ 3.40	3.25@ 3.35	2.85@ 3.05	3.00@ 3.15	3.00@ 3.05
Med. wt. (200-220 lbs.) gd.-ch.	3.25@ 3.35	3.20@ 3.30	2.85@ 3.00	3.00@ 3.15	2.90@ 3.00
(220-250 lbs.) gd.-ch.	3.20@ 3.35	3.05@ 3.20	2.80@ 3.00	2.95@ 3.10	2.75@ 3.00
Hvy. wt. (250-290 lbs.) gd.-ch.	3.00@ 3.30	2.95@ 3.10	2.75@ 2.90	2.95@ 3.10	2.60@ 2.90
(290-350 lbs.) gd.-ch.	2.40@ 2.90	2.35@ 2.75	2.25@ 2.50	2.25@ 2.75	2.15@ 2.60
Pkg. sows (275-500 lbs.) med.-ch.	3.00@ 3.40	3.10@ 3.35		2.75@ 3.05	2.85@ 3.05
Str. pigs (100-130 lbs.) gd.-ch.	3.20-2.40 lbs.	3.09-2.23 lbs.	2.75-2.55 lbs.	2.91-2.32 lbs.	
Av. cost & wt. Thurs. (Pigs excl.)					
Slaughter Cattle and Calves:					
STEERS (800-900 LBS.):					
Choice	7.00@ 7.50	6.50@ 7.25	6.25@ 7.00	6.00@ 7.00	6.25@ 7.25
Good	5.75@ 7.00	5.50@ 6.50	5.25@ 6.25	5.00@ 6.00	5.00@ 6.25
Medium	4.75@ 6.00	4.00@ 5.50	4.00@ 5.25	3.75@ 5.00	4.00@ 5.00
Common	3.50@ 4.75	3.00@ 4.00	2.75@ 4.00	3.00@ 3.75	2.75@ 4.00
STEERS (900-1100 LBS.):					
Choice	7.00@ 7.75	6.50@ 7.25	6.25@ 7.00	6.00@ 7.00	6.25@ 7.25
Good	5.75@ 7.00	5.50@ 6.50	5.25@ 6.25	4.75@ 6.00	5.00@ 6.25
Medium	4.75@ 6.00	4.00@ 5.50	4.00@ 5.25	3.75@ 5.00	4.00@ 5.00
Common	3.50@ 4.75	3.00@ 4.00	2.75@ 4.00	3.00@ 3.75	2.75@ 4.00
STEERS (1100-1300 LBS.):					
Choice	7.00@ 8.00	6.50@ 7.25	6.25@ 7.00	6.00@ 7.00	6.25@ 7.25
Good	5.75@ 7.00	5.50@ 6.50	5.25@ 6.25	4.75@ 6.00	5.00@ 6.25
Medium	4.50@ 6.00	4.00@ 5.50	4.00@ 5.25	3.75@ 5.00	4.00@ 5.00
STEERS (1300-1500 LBS.):					
Choice	7.00@ 8.00	6.50@ 7.25	6.25@ 7.00	6.00@ 6.75	6.25@ 7.25
Good	5.75@ 7.00	5.50@ 6.50	5.25@ 6.25	4.75@ 6.00	5.00@ 6.25
HEIFERS (550-850 LBS.):					
Choice	6.00@ 7.00	6.00@ 6.75	5.50@ 6.25	5.50@ 6.50	5.50@ 6.50
Good	5.00@ 6.00	5.00@ 6.00	4.75@ 5.50	4.50@ 5.50	4.75@ 5.50
Medium	4.00@ 5.00	4.25@ 5.00	3.75@ 4.75	3.50@ 4.50	3.75@ 4.75
Common	3.00@ 4.00	3.00@ 4.25	2.50@ 3.75	2.50@ 3.50	2.50@ 3.75
COWS:					
Choice	3.25@ 3.75	3.75@ 4.00	3.25@ 3.75	3.50@ 4.00	3.25@ 4.00
Good	2.50@ 3.25	3.00@ 3.75	2.50@ 3.25	2.75@ 3.50	2.60@ 3.25
Com-med.	1.85@ 2.50	2.25@ 3.00	2.00@ 2.50	2.00@ 2.75	2.00@ 2.80
Low cutter and cutter	1.25@ 1.85	1.00@ 2.25	1.00@ 2.25	1.00@ 2.00	1.25@ 2.00
BULLS (YRLS. EX. BEEF):					
Good-choice	3.25@ 4.25	3.10@ 3.50	2.05@ 3.25	2.00@ 3.25	2.00@ 3.50
Cul-med.	2.50@ 3.25	2.00@ 3.10	1.65@ 2.65	1.75@ 2.60	1.50@ 2.75
VEALERS (MILK-FED):					
Good-choice	4.50@ 6.00	3.75@ 5.25	3.50@ 4.50	3.50@ 5.00	3.00@ 4.00
Medium	3.50@ 4.50	2.50@ 3.75	2.50@ 3.50	2.50@ 3.50	2.00@ 3.00
Cul-med.	2.50@ 3.50	1.50@ 2.50	1.50@ 2.50	1.50@ 2.50	1.00@ 2.00
CALVES (250-500 LBS.):					
Good-choice	4.00@ 5.50	4.50@ 6.00	3.00@ 4.50	3.00@ 4.50	2.00@ 3.00
Com-med.	2.50@ 4.00	2.00@ 4.50	2.00@ 3.00	1.50@ 3.00	1.00@ 2.00
Slaughter Sheep and Lambs:					
LAMBS:					
(90 lbs. down)—Good-choice	5.50@ 6.25	5.25@ 6.00	4.75@ 5.60	5.00@ 5.60	3.00@ 4.00
Medium	4.50@ 5.50	4.00@ 5.25	4.00@ 4.75	4.25@ 5.00	3.50@ 4.75
(All weights)—Common	4.00@ 4.50	3.00@ 4.00	3.25@ 4.00	3.25@ 4.25	1.00@ 2.00
YEARLING WETHERS:					
(90-110 lbs.)—Med.-ch.	3.25@ 5.00	3.25@ 4.75	3.00@ 4.50	3.00@ 4.35	1.00@ 1.75
EWES:					
(90-110 lbs.)—Med.-ch.	2.00@ 2.75	1.25@ 2.00	1.00@ 2.00	1.25@ 2.00	.25@ 1.00
(120-150 lbs.)—Med.-ch.	1.25@ 2.00	1.00@ 1.75	.75@ 1.75	1.00@ 1.75	4.25@ 5.00
(All weights)—Cul.-com.	.75@ 2.00	.50@ 1.25	.25@ 1.00	.50@ 1.25	3.50@ 4.50

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended November 26, 1932, with comparisons:

	CATTLE	Week ended, Nov. 26.	Prev. week, 1931.	Cor.
Chicago	27,500	31,003	32,810	
Kansas City	10,700	20,662	56,428	
Omaha	15,270	14,391	14,072	
East St. Louis	7,821	12,496	7,246	
St. Joseph	3,691	5,298	6,005	
Sioux City	6,189	7,092	6,502	
Wichita	1,624	1,953	1,694	
Port Worth	4,825	4,056		
Philadelphia	1,596	1,856	1,620	
Indianapolis	1,387	1,185	1,250	
New York & Jersey City	7,618	8,044	7,978	
Oklahoma City	2,357	4,477	1,961	
Cincinnati	1,467	5,100	2,803	
Denver	2,267	2,573	2,026	
St. Paul	6,640	8,808		
Milwaukee	2,306	4,220		
Total	104,451	134,275	147,051	

HOGS.

Chicago	97,116	118,564	142,007
Kansas City	15,274	22,562	55,433
Omaha	28,823	32,298	48,152
East St. Louis	19,765	31,881	30,978
St. Joseph	15,003	21,145	17,405
Sioux City	17,168	30,438	32,978
Wichita	6,122	9,440	5,616
Port Worth	20,905	19,569	18,802
Indianapolis	12,895	16,318	26,865
New York & Jersey City	50,809	58,200	50,054
Oklahoma City	4,084	6,302	1,814
Cincinnati	10,004	17,371	18,078
Denver	5,995	6,871	6,484
St. Paul	35,078	47,702	
Milwaukee	11,129	18,506	
Total	350,058	459,470	458,008

SHEEP.

Chicago	51,150	50,244	73,568
Kansas City	11,375	12,280	84,212
Omaha	16,274	20,774	35,208
East St. Louis	8,283	7,265	8,518
St. Joseph	9,520	11,992	24,558
Sioux City	7,848	12,753	12,720
Wichita	970	766	370
Port Worth		7,206	5,778
Philadelphia	7,793	10,833	5,878
Indianapolis	687	1,495	1,243
New York & Jersey City	59,283	79,647	60,700
Oklahoma City	450	1,019	478
Cincinnati	2,259	4,548	1,767
Denver	2,807	3,960	4,087
St. Paul	23,909	27,184	
Milwaukee	1,434	1,215	

Chicago Section

Harry Jameson, general manager of William Davies, meat packers, Columbus, O., transacted business in the city this week.

W. H. Patrick, general superintendent, Kingan & Co., Indianapolis, Ind., was in Chicago several days this week on business.

H. S. Price, superintendent of the United Dressed Beef Co., New York City, was a business visitor in the city during the week.

A. E. Peterson, manager of the Los Angeles, Calif., plant of Wilson & Co., is in Chicago this week. He expects to be in the city about 10 days.

Purchase of livestock at Chicago by principal packers for the first three days of this week totaled 15,741 cattle, 4,530 calves, 29,356 hogs, 33,694 sheep.

H. L. Skellinger, general manager of the New York plant of Wilson & Co., was in Chicago several days this week transacting business at the main office and attending the livestock show.

Walter Blumenthal, president of the United Dressed Beef Co., New York City, was a Chicago business visitor this week. He also looked over the prize cattle at the livestock show.

Provision shipments from Chicago for the week ended Nov. 26, 1932, with comparisons, were as follows:

	Week Nov. 26,	Previous week,	Same week, '31.
Cured meats, lbs.	16,042,000	20,247,000	11,067,000
Fresh meats, lbs.	37,084,000	53,271,000	46,432,000
Lard, lbs.	5,463,000	7,520,000	7,653,000

News has just reached Chicago that among the new faces in Congress this year will be John D. Dingell, Morrell & Co. salesman in the Detroit, Mich., territory. There were three candidates for the office. He has represented Morrell in the Detroit territory for the past year or eighteen months.

Aaron Newhof, Lewis Newhof & Son, meat packers, Albany, N. Y., and superintendent Jacob Emerick were recent business visitors in the city. While here they purchased equipment for the new plant. The new building will be ready for full operation about the middle of next month.

ARMOUR OFFICIAL DIES.

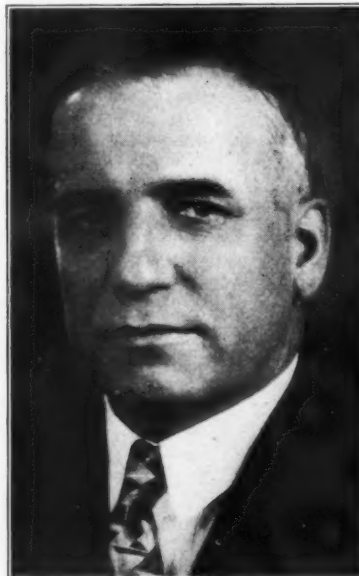
John P. Dowding, general manager of all storage business for Armour and Company, died November 24 following an operation for appendicitis performed two weeks previously.

"Jack" Dowding was one of the best

known men in Chicago packing industry circles, having been associated with the industry for more than 30 years. He was born and educated in Hamilton, Ont., came to Chicago in 1893 and a few years later entered the employ of Swift & Company. Later he was connected with the Anglo-American Provision Co. and Libby, McNeill & Libby. In 1904 he joined the North American Provision Co., a unit of the National Packing Co., as plant superintendent. He became associated with Armour and Company through the dissolution of the National Packing Co. in 1912 when part of the interests were acquired by Armour and Company.

He served as assistant superintendent of the Armour Chicago plant for a number of years and in 1924 was made superintendent of the storage business. In 1928 he was appointed general manager of all storage business for the company.

Mr. Dowding was 57 years of age. He is survived by his widow, one son and one daughter. Funeral services were held November 26 with interment in Oakwoods Cemetery.



"JACK" DOWDING.

John P. Dowding, in charge of all storage business for Armour and Company, who passed away November 24. Mr. Dowding was well known in all of the large packing centers of the country.

KINGAN PLANT HEAD DIES.

William Maginnis, general superintendent of the Indianapolis plant of Kingan & Co., died suddenly November 17 of a heart attack, at the age of 52 years. Mr. Maginnis had been in his usual health, was in attendance at the Sectional meetings of the recent convention of the Institute of American Meat Packers and had been about his duties as usual on the day of his death.

Born in the north of Ireland, Mr. Maginnis came to this country about 23 years ago, and has been associated with Kingan & Co. during the entire time. He had a wide circle of acquaintances not only in Indianapolis but in other packing centers and was regarded as an outstanding operator.

He is survived by his widow and mother as well as four brothers who reside in Ireland. Funeral services were held November 19 at 2:30 p. m., with interment in Indianapolis.

NOVEMBER MEAT TRADE.

An increase in sales of pork products, especially hams, bacon, dry salt meats, and lard, featured the meat trade during November, according to a review of the live stock and meat situation during November issued by the Institute of American Meat Packers. With the exception of dry salt meats and lard, however, sales were made at prices lower than those prevailing during October.

Hams, which sold relatively well throughout the month, continued to decline in price, and at the present time the heavier weights are selling at wholesale at prices less than those prevailing for the higher grades of picnics, wholesale prices being lower than at any time since 1906.

In the United Kingdom there was a small demand for meats during the month, both from stocks already landed and for later shipment. A request by the British government to countries exporting hams and bacon to the United Kingdom to reduce shipments during the two months following November 21 was a factor in stimulating the trade in these meats. The request to limit shipments was made in an attempt to advance prices of hogs grown in the United Kingdom.

On the Continent there was very little demand for meats during the period. The trade in lard was varied, with prices on a parity with the Chicago market. Demand for margarine materials was weak.

In the domestic market trade in fresh pork products was slow throughout the month. Demand for fresh hams, how-



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—and their price is
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ever, was relatively stronger than in October. Volume of sales of smoked hams showed improvement over that of October, but the wholesale price level worked lower throughout the period.

Sales of bacon were fairly good during the month but the price moved slightly lower. The trade in picnics was only fair, due perhaps to the competition of the unusually low priced smoked hams. There was a good movement of dry salt meats at prices slightly higher than those prevailing during the preceding month. The trade in fat backs was unusually brisk. Stocks of dry salt meats at the present time are substantially lower than at this same time a year ago. There was a good volume of lard sales. The price advanced during the early part of the month. A decline toward the end of the month did not remove all of the gain. Stocks of lard are extremely light at the present time.

Receipts of cattle at principal markets during the month of November were smaller than in October and smaller than in November, 1931. Prices of most grades of dressed beef moved lower, with the greatest decline being shown on steer beef. Cow beef increased slightly in price, and light weight beef moved upward to some extent in eastern consuming centers. During the latter part of the month prices of all grades of dressed beef declined. This was due in part to the preference shown by consumers at Thanksgiving for poultry. Supplies of dressed beef were burdensome in most markets.

Hides sold in good volume at steady prices during the early part of the

month, but in the latter part, prices declined.

Receipts of sheep and lambs at principal markets during November were smaller than in October, 1932, and smaller than in November a year ago. Demand for dressed lamb was relatively good during the early part of the month and prices improved. Sales of wool were lighter than in October and the price declined.

LARD EXPORTS TO MEXICO.

Exports of lard from the United States to Mexico during October, 1932, by customs districts is reported by the U. S. Department of Commerce as follows:

From:	Lbs.	Value.
New Orleans	19,610	1,275
San Antonio	2,116,823	137,947
El Paso	22,747	1,625
San Diego	4,855	405
Arizona	185,886	11,227
	2,349,921	152,479

Exports of neutral lard totaled 5,374 lbs., valued at \$362.

PACKERS DO MORE BUSINESS.

An increase of 2½ per cent in the volume of slaughter done by packing houses in the seventh federal reserve district during October over September is pointed to by the business conditions report of the Chicago area. However, this was 5½ per cent less than the slaughter in October, 1931.

Total value of sales billed to domestic and foreign customers was 3 per cent greater than in September but 26 per cent smaller than a year ago, due

principally to lower price levels. Inventories on November 1 were reported to be lower than those of any previous month during the year and were 65,000,000 lbs. under the 1927-1931 average on that date.

OCT. MEAT CONSUMPTION.

Federally-inspected meats apparently available for consumption during Oct., 1932, with comparisons, as reported by the U. S. Bureau of Agricultural Economics:

	Consumption lbs.	Per capita lbs.
BEEF AND VEAL.		
Oct., 1932	381,134,000	3.05
Oct., 1931	449,043,000	3.61
PORK.		
Oct., 1932	647,963,000	5.18
Oct., 1931	679,011,000	5.43
LAMB AND MUTTON.		
Oct., 1932	60,547,000	.48
Oct., 1931	66,436,000	.53
LARD.		
Oct., 1932	94,521,000	.73
Oct., 1931	101,556,000	.82

GERMAN HOGS AND LARD.

Receipts of hogs at the 14 principal German markets for the week ended November 17, 1932, totaled 65,555 head compared with 58,403 head the previous week and 79,924 in the same week a year ago. The Berlin price of hogs for the week ended November 17 was \$8.48 compared with \$8.59 the previous week and \$8.97 a year ago. The price of lard in tierces at Hamburg for the week of November 17 was \$9.05 per cwt. compared with \$8.54 a week earlier and \$9.63 a year earlier.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday, Dec. 1, 1932.

REGULAR HAM.

	Green Standard.	Sweet Standard.	Pickled Standard.	Fancy.
8-10	7%	9	9 1/2	
10-12	7	8	8 1/2	
12-14	6	7 1/2	8	
14-16	6	7 1/2	7 1/2	
10-16 range	6			

BOILING HAM.

	Green Standard.	Sweet Standard.	Pickled Standard.	Fancy.
16-18	5%	7	7 1/2	
18-20	5%	7	7 1/2	
20-22	5%	7	7 1/2	
16-22 range	5%			

SKINNED HAM.

	Green Standard.	Sweet Standard.	Pickled Standard.	Fancy.
10-12	7 1/2	8 1/2	8 1/2	
12-14	7	8	8 1/2	
14-16	6 1/2	7 1/2	8 1/2	
16-18	6 1/2	7 1/2	8 1/2	
18-20	5 1/2	6 1/2	7 1/2	
20-22	5	5 1/2	6	
22-24	4 1/2	5 1/2		
24-26	4 1/2	5 1/2		
26-28	4 1/2	5 1/2		
30-32	4 1/2	5 1/2		

PICNICS.

	Green Standard.	Sweet Standard.	Pickled Standard.	Sh. Shank.
4-6	4%	5 1/2	5%	
6-8	4%	5	5%	
8-10	4%	4 1/2	4%	
10-12	4%	4 1/2	4%	
12-14	4%	4 1/2	4%	

BELLIES.

	Green Sq. Sdls.	S. P.	Cured Dry Cured.
6-8	6 1/2	6 1/2	7
8-10	6	6 1/2	6 1/2
10-12	5 1/2	6 1/2	6 1/2
12-14	5 1/2	6 1/2	6 1/2
14-16	5 1/2	6 1/2	6 1/2
16-18	5 1/2	6 1/2	6 1/2

D. S. BELLIES.

	Standard	Clear	Fancy.	Rib
14-16	4%			
16-18	4%	5 1/2		
18-20	4%	5 1/2		
20-22	4%	5 1/2		
22-24	4%	5 1/2		
24-26	4%	5 1/2		
26-28	4%	5 1/2		
30-32	4%	5 1/2		
32-34	4%	5 1/2		
34-36	4%	5 1/2		
36-38	4%	5 1/2		
38-40	4%	5 1/2		
40-42	4%	5 1/2		
42-44	4%	5 1/2		
44-46	4%	5 1/2		
46-48	4%	5 1/2		
48-50	4%	5 1/2		
50-52	4%	5 1/2		
52-54	4%	5 1/2		
54-56	4%	5 1/2		
56-58	4%	5 1/2		
58-60	4%	5 1/2		

D. S. FAT BACKS.

	Standard	Export Trim.
8-10	4	4 1/2
10-12	4	4 1/2
12-14	4	4 1/2
14-16	4	4 1/2
16-18	4	4 1/2
18-20	4	4 1/2
20-22	4	4 1/2

OTHER D. S. MEATS.

Extra short clears	35-45	4 1/2 n
Extra short ribs	33-45	4 1/2 n
Regular plates	6-8	4
Clear plates	4-6	3
Jowl butts		3
Green square jowls		3 1/2
Green rough jowls		3

LARD.

Prime steam, cash	4 27
Prime steam, loose	3 70
Refined, in export boxes—N. Y.	5.00
Neutral, in tierces	5.50
Raw leaf	3.50

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

SATURDAY, NOVEMBER 26, 1932.

	Open.	High.	Low.	Close.
LARD—				
Nov.	3.95	4.00	3.95	4.45n
Dec.	3.92 1/2	3.97 1/2	3.92 1/2	3.97 1/2 ax
Jan.	4.12 1/2			4.00
Mar.				4.12 1/2 ax
May				

MONDAY, NOVEMBER 28, 1932.

	Open.	High.	Low.	Close.
LARD—				
Nov.	3.95	4.00	3.95	4.45n
Dec.	3.92 1/2	3.97 1/2	3.92 1/2	3.97 1/2 b
Jan.	4.12 1/2			4.00
Mar.				4.12 1/2 ax
May				

CLEAR BELLIES—

Jan.	3.95n
May	4.20n

TUESDAY, NOVEMBER 29, 1932.

	Open.	High.	Low.	Close.
LARD—				
Nov.	3.95	4.00	3.95	4.35ax
Dec.	3.87 1/2	3.92 1/2	3.85	3.85ax
Jan.	4.00	4.05	4.00	3.92 1/2 ax
Mar.				4.00b
May				

CLEAR BELLIES—

Jan.	3.90ax
May	4.15ax

WEDNESDAY, NOVEMBER 30, 1932.

	Open.	High.	Low.	Close.
LARD—				
Nov.	3.90	3.95	3.87 1/2	4.30ax
Dec.	3.85	3.90	3.82 1/2	3.87 1/2 ax
Jan.	4.00	4.05	4.00	3.82 1/2 ax
Mar.				3.90ax
May				4.00ax
July				4.05

CLEAR BELLIES—

Jan.	3.90ax
May	4.15ax

THURSDAY, DECEMBER 1, 1932.

	Open.	High.	Low.	Close.
LARD—				
Dec.	3.85	3.87 1/2	3.85	3.92 1/2 b
Jan.	4.00	4.05	4.00	3.87 1/2
Mar.				3.92 1/2 b
May				4.05ax
July				4.12 1/2 n

CLEAR BELLIES—

Jan.	3.87 1/2 ax
May	4.15ax

FRIDAY, DECEMBER 2, 1932.

	Open.	High.	Low.	Close.
LARD—				
Dec.	3.87	3.87	3.82	3.90ax
Jan.	4.00	4.00	3.97	3.82ax
Mar.				3.90ax
May				3.97
July				4.05n

CLEAR BELLIES—

Jan.	3.72n
May	4.07

Key: ax, asked; b, bid; n, nominal; —, split.

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

ANIMAL OILS.

Prime edible lard oil	@ 7 1/2
Headlight burning oil	@ 7
Prime winter strained	@ 6 1/2
Extra winter strained	@ 6 1/2
Extra lard oil	@ 6 1/2
Extra No. 1	@ 6
No. 2 lard oil	@ 5 1/2
Acidless tallow oil	@ 5 1/2
20° C. T. neatfoot oil	@ 11 1/2
Pure neatfoot	@ 7
Special neatfoot	@ 6 1/2
Extra neatfoot	@ 6 1/2
No. 1 neatfoot	@ 6

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

COOPERAGE.

Ash pork barrels, black iron hoops	\$.125 @ 1.27 1/2
Oak pork barrels, black iron hoops	1.30 @ 1.32 1/2
Ash pork barrels, galv. iron hoops	1.40 @ 1.42 1/2
Oak pork barrels, galv. iron hoops	1.45 @ 1.47 1/2
White oak ham tierces	2.00 @ 2.02 1/2
Red oak lard tierces	1.65 @ 1.07 1/2
White oak lard tierces	1.75 @ 1.77 1/2

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Nov. 26, 1932:

	Nov. 26, 1932.	Nov. 19, 1932.	Nov. 12, 1932.	Nov. 5, 1932.
Total	981	572	1,368	58,822
To Belgium	915	450	1,288	50,405
United Kingdom	915	450	1,288	50,405
Other Europe	55	110	60	3,511
Cuba	9	12	11	3,819
Other countries				

BACON, INCLUDING CUMBERLANDS.

Total	498	580	409	17,822
To Germany	30	43	40	404
United Kingdom	153	455	248	5,792
Other Europe	190	97	160	4,187
Cuba	30	80		1,802
Other countries	195	2	72	2,167

PICKLED PORK.

Total	284	68	231	13,077
To United Kingdom	22	7	10	1,182
Other Europe	3			86
Canada	51	60	111	2,375
Other countries	208	1	110	9,064

LARD.

Total	7,080	7,757	7,807	404,832
To Germany	1,572	2,255	2,205	143,300
United Kingdom	542	720	388	36,402
Netherlands	4,105	3,772	4,010	216,778
Other Europe	254	854	854	22,235
Cuba	241	723	150	21,000
Other countries	375	190	590	58,825

TOTAL EXPORTS BY PORTS.

Week ended Nov. 26, 1932.

	Hams and shoulders, M lbs.	Bacon, pork, M lbs.	Pickled, M lbs.	Lard, M lbs.
Total	981	408	284	7,080
Boston			8	49
Detroit	495	73	5	1,617
Port Huron	100		46	1,016
Key West	55		192	181
New Orleans	9	33	16	1,100
New York	313	392	17	2,190
Baltimore				906
Galveston				229

DESTINATION OF EXPORTS.

	Hams and shoulders, M lbs.	Bacon, pork, M lbs.	Pickled, M lbs.	Lard, M lbs.
Exported to:				
United Kingdom (total)	915	450		
Germany	281	21		
London	355	1		
Manchester	74			
Glasgow	132			
Other United Kingdom	83			

	Lard, M lbs.
Exported to:	
Germany (total)	1,572
Hamburg	1,506
Other	6

*Corrected to October 31, 1932.

CURING MATERIALS.

	Dbls. Backs.
Nitrite of soda, 1 c. l. Chicago	10 1/2
Salt, 25 bbl. lots, f.o.b. N. Y.	10 1/2
Dbl. refined granulated	6 1/2
Small crystals	7 1/2
Medium crystals	7 1/2
Large crystals	7 1/2
Bbl. red, gran. nitrate of soda	3 1/2
Less than 25 bbl. lots, 1/4 c. more.	

	Whole. Ground.
Salt—	
Granulated, carlots, per ton, f.o.b. Chicago	96.00
bulk	96.00
Medium, carlots, per ton, f.o.b. Chicago	96.00
bulk	96.00
Rock, carlots, per ton, f.o.b. Chicago	8.75

	Whole. Ground.
Sugar—	
Raw sugar, 96 basis, f.o.b. New Orleans	@ 3.11
Second sugar, 96 basis	None
Syrup testing, 63 to 65 combined sucrose and invert, New York	@ .38
Standard gran. f.o.b. refiners (2%)	@ 4.13
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@ 3.40
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@ 3.30

SPICES.

	Whole. Ground.
Allspice	6 1/2
Cinnamon	12
Cloves	14
Coriander	6
Ginger	10
Mace, Banda	40
Nutmeg	25
Pepper, black	10
Pepper, Cayenne	21
Pepper, red	17
Pepper, white	11 1/2

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers—	Week ended	Cor. week,
	Nov. 30, 1932.	1931.
400-600	13 @ 13 1/2	18 @ 19
600-800	13 @ 13 1/2	17 1/2 @ 18 1/2
800-1000	13 @ 13 1/2	17 1/2 @ 18 1/2

Good native steers—	Week ended	Cor. week,
	Nov. 30, 1932.	1931.
400-600	11 1/2 @ 12	17 @ 17 1/2
600-800	11 1/2 @ 12	16 @ 17
800-1000	11 1/2 @ 12	15 1/2 @ 16 1/2

Medium steers—	Week ended	Cor. week,
	Nov. 30, 1932.	1931.
400-600	10 1/2 @ 11 1/2	14 @ 15
600-800	10 1/2 @ 11 1/2	13 @ 14
800-1000	10 1/2 @ 11 1/2	13 @ 14

Holsteins, good, 400-600 <td>10 @ 11 1/2</td> <td>13 1/2 @ 17</td>	10 @ 11 1/2	13 1/2 @ 17
Cows, 400-600 <td>5 1/2 @ 7 1/2</td> <td>7 @ 9</td>	5 1/2 @ 7 1/2	7 @ 9
Hind quarters, choice <td>@ 10</td> <td>@ 15</td>	@ 10	@ 15
Fore quarters, choice <td>@ 10</td> <td>@ 15</td>	@ 10	@ 15

Beef Cuts.

Steer loins, prime	@ 27	@ 37
Steer loins, No. 1	@ 27	@ 35
Steer loins, No. 2	@ 22	@ 29
Steer short loins, prime	@ 35	@ 48
Steer short loins, No. 1	@ 34	@ 45
Steer short loins, No. 2	@ 29	@ 35
Steer loin ends (hips)	@ 19	@ 25
Steer loin ends, No. 2	@ 19	@ 25
Steer loins	@ 12	@ 18
Steer short loins	@ 8	@ 14
Steer loin ends (hips)	@ 8	@ 14
Steer ribs, prime	@ 22	@ 28
Steer ribs, No. 1	@ 18	@ 22
Steer ribs, No. 2	@ 18	@ 22
Steer ribs, No. 3	@ 12 1/2	@ 15 1/2
Steer round, prime	@ 12 1/2	@ 15 1/2
Steer round, No. 1	@ 10 1/2	@ 13 1/2
Steer round, No. 2	@ 9 1/2	@ 12 1/2
Steer chuck, prime	@ 10 1/2	@ 13 1/2
Steer chuck, No. 1	@ 10 1/2	@ 13 1/2
Steer chuck, No. 2	@ 10	@ 12
Cow rounds	@ 7 1/2	@ 11
Cow chucks	@ 7 1/2	@ 11
Steer plates	@ 4 1/2	@ 7
Medium plates	@ 4 1/2	@ 7
Briskets, No. 1	@ 12	@ 15
Steer navel ends	@ 12	@ 15
Cow navel ends	@ 8	@ 11
Ham shanks	@ 4	@ 6
Hind shanks	@ 4	@ 6
Strip loins, No. 1, bbls.	@ 40	@ 60
Strip loins, No. 2	@ 35	@ 50
Strip butts, No. 1	@ 35	@ 50
Strip butts, No. 2	@ 35	@ 50
Beef tenderloins, No. 1	@ 35	@ 50
Beef tenderloins, No. 2	@ 30	@ 45
Bump butts	@ 18	@ 25
Flank steaks	@ 18	@ 25
Shoulder clods	@ 18	@ 25
Hanging tenderloins	@ 18	@ 25
Insides, green, 60/8 lbs.	@ 11	@ 15
Knuckles, green, 50/6 lbs.	@ 7 1/2	@ 11 1/2
Knuckles, green, 50/6 lbs.	@ 8 1/2	@ 12 1/2

Beef Products.

Brains (per lb.)	@ 5	@ 6
Hearts	@ 4	@ 5
Tongues	@ 14	@ 22
Sweetbreads	@ 12	@ 17
Ortals	@ 9	@ 12
Fresh tripe, plain	@ 4	@ 5
Fresh tripe, H. C.	@ 8	@ 11
Livers	@ 12	@ 16
Kidneys, per lb.	@ 7	@ 11

Veal.

Choice carcass	8 @ 9	7 @ 11
Good carcass	6 @ 8	5 @ 10
Good saddles	6 @ 8	5 @ 10
Good racks	6 @ 8	5 @ 10
Medium racks	4 @ 5	5 @ 6

Veal Products.

Brains, each	@ 6	@ 7
Sweetbreads	@ 29	@ 45
Calf livers	@ 30	@ 55

Lamb.

Choice lambs	@ 15	@ 15
Medium lambs	@ 13	@ 13
Choice saddles	@ 17	@ 18
Medium saddles	@ 15	@ 15
Choice foves	@ 12	@ 10
Medium foves	@ 10	@ 9
Lamb fries, per lb.	@ 25	@ 25
Lamb tongues, per lb.	@ 10	@ 12
Lamb kidneys, per lb.	@ 20	@ 20

Mutton.

Heavy sheep	@ 2 1/2	@ 4
Light sheep	@ 6	@ 7
Heavy saddles	@ 4	@ 5
Light saddles	@ 8	@ 8
Heavy foves	@ 2	@ 2
Light foves	@ 5	@ 5
Mutton legs	@ 12	@ 11
Mutton loins	@ 6	@ 7
Mutton stew	@ 3	@ 3
Sheep tongues, per lb.	@ 10	@ 10
Sheep heads, each	@ 8	@ 10

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@ 8 1/2	@ 10 1/2
Picnic shoulders	@ 6	@ 7
Skinned shoulders	@ 6	@ 7 1/2
Tenderloins	@ 21	@ 25
Spare ribs	@ 6	@ 8
Back fat	@ 6	@ 8
Boston butts	@ 7	@ 9
Boneless butts, cellar trim,	@ 9	@ 14
2@4	@ 5 1/2	@ 6
Hocks	@ 2	@ 3
Tails	@ 2	@ 3
Neck bones	@ 2	@ 3
Slip bones	@ 9	@ 9
Blade bones	@ 5	@ 8
Pigs' feet	@ 2 1/2	@ 3 1/2
Kidneys, per lb.	@ 5	@ 10
Brains	@ 5	@ 10
Ears	@ 3	@ 5
Snouts	@ 3	@ 6
Heads	@ 5	@ 6

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 16 1/2
Country style sausage, fresh in link	@ 15
Country style sausage, fresh in bulk	@ 11
Country style pork sausage, smoked	@ 15
Frankfurts in sheep casings	@ 14
Frankfurts in hog casings	@ 13
Bologna in beef bungs, choice	@ 14
Bologna in beef middles, choice	@ 12
Bologna in beef rounds	@ 12
Smoked liver sausage in hog bungs	@ 13
Liver sausage in hog bungs	@ 13
Head cheese	@ 17
New England luncheon specialty	@ 15
Mixed luncheon specialty, choice	@ 17
Tongue sausage	@ 17
Blood sausage	@ 13
Souse	@ 13
Polish sausage	@ 14

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@ 27
Thuringer cervelat	@ 15
Farmer	@ 22
Holsteiner	@ 21
B. C. salami, choice	@ 13
Milano salami, choice, in hog bungs	@ 32
B. C. salami, new condition	@ 15
Frisses, choice, in hog middles	@ 27
Genoa style salami	@ 36
Pepperoni	@ 15
Montreal, new condition	@ 15
Capicola	@ 32
Italian style hams	@ 24
Virginia hams	@ 31

SAUSAGE MATERIALS.

Regular pork trimmings	@ 2
Special lean pork trimmings	@ 5 1/2
Extra lean pork trimmings	@ 5 1/2
Neck bone trimmings	@ 3 1/2
Pork cheek meat	@ 3
Pork hearts	@ 3
Pork livers	2 1/2 @ 3
Native boneless butt meat (heavy)	@ 6 1/2
Boneless chucks	@ 4 1/2
Naive meat	@ 4
Beef trimmings	@ 3 1/2
Beef cheeks (trimmed)	@ 3 1/2
Dressed canners, 350 lbs. and up	@ 4
Dressed cutter cowa, 400 lbs. and up	5 1/2 @ 5 1/2
Dr. bologna butts, 600 lbs. and up	2 @ 2 1/2
Beef tripe	@ 5 1/2
Pork tongues, canner trim, S. P.	@ 5 1/2

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	.22
Domestic rounds, 140 pack	.22
Export rounds, wide	.43
Export rounds, medium	.28
Export rounds, narrow	.33
No. 1 weasands	.13
No. 1 bungs	.06 1/2
No. 2 bungs	.12 @ .14
Middles, regular	.10
Middles, select wide, 2@2 1/2 in. diameter	.135
Middles, select, extra wide, 2 1/2 in. and over	2.25
Dried bladders:	
12-15 in. wide, flat	1.35
10-12 in. wide, flat	.40
8-10 in. wide, flat	.30 @ .35
6-8 in. wide, flat	.30 @ .35

Hog casings:

Narrow, per 100 yds.	2.00
Narrow, special, per 100 yds.	1.00
Medium, regular	1.10
Wide, per 100 yds.	.50
Extra wide, per 100 yds.	.65
Export bungs	.25
Large prime bungs	.11 1/2
Medium prime bungs	.5 1/2 @ 6 1/2
Small prime bungs	.20
Middles, per set	.20
Stomachs	.08

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$4.25
Large tins, 1 to crate	5.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	5.25
Large tins, 1 to crate	6.00
Smoked link sausage in hog casings—	
Small tins, 2 to crate	4.50
Large tins, 1 to crate	5.25

DRY SALT MEATS.

Clear bellies, 18@20 lbs.	@ 4 1/2
Clear bellies, 14@16 lbs.	@ 4 1/2
Rib bellies, 20@25 lbs.	@ 4 1/2
Fat backs, 10@12 lbs.	@ 4 1/2
Fat backs, 14@16 lbs.	@ 4 1/2
Butter plates	@ 3 1/2
Butts	@ 3

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@ 12
Fancy skd. hams, 14@16 lbs.	@ 12 1/2
Standard reg. hams, 14@16 lbs.	@ 10 1/2
Picnic, 4@8 lbs.	@ 9
Fancy bacon, 6@8 lbs.	@ 14 1/2
Standard bacon, 6@8 lbs.	@ 11 1/2
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs.	@ 29
Outsides, 8@9 lbs.	@ 21
Knuckles, 8@9 lbs.	@ 25
Cooked hams, choice, skin on, fatted	@ 18
Cooked hams, choice, skinless fatted	@ 15
Cooked picnics, skin on, fatted	@ 15 1/2
Cooked picnics, skinless fatted	@ 15 1/2
Cooked loin roll, smoked	@ 26

BARRELED PORK AND BEEF.

Mess pork, regular	@ 14.00
Family back pork, 24 to 34 pieces	@ 14.00
Family back pork, 35 to 45 pieces	@ 13.50
Clear back pork, 40 to 50 pieces	@ 12.50
Clear plate pork, 25 to 35 pieces	@ 10.00
Brisket pork	@ 11.00
Beef pork	@ 16.00
Plate beef	@ 17.00
Extra plate beef, 200 lb. bbls.	@ 17.00

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00
Honeycomb tripe, 200-lb. bbl.	15.00
Pocket honeycomb tripe, 200-lb. bbl.	17.00
Pork feet, 200-lb. bbl.	14.00
Pork tongues, 200-lb. bbl.	35.00
Lamb tongues, short cut, 200-lb. bbl.	37.00

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@ 11
Nut, 1-lb. cartons, f.o.b. Chicago	@ 8
(30- and 60-lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago	@ 10

LARD.

Prime steam cash (Bd. Trade)	@ 4.25
Prime pump, loosed cash (Bd. Trade)	@ 3.50
Refined lard, tierces, f.o.b. Chicago	@ 4 1/2
Kettle rendered, tierces, f.o.b. Chgo.	@ 5 1/2
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 5 1/2
Neutral, in tierces, f.o.b. Chicago	@ 5 1/2
Compound, vegetable, tierces, c.a.f.	@ 6

OLEO OIL AND STEARINE.

Extra oleo oil	@ 5 1/2
Prime No. 1 oleo oil	@ 5
Prime No. 2 oleo oil	@ 4 1/2
Prime No. 3 oleo oil	@ 3 1/2
Prime oleo stearine, edible	4 @ 4 1/2

TALLOWES AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre.	3 1/4 @ 3 1/4
Prime packers' tallow	3 @ 3 1/4
No. 1 tallow, 10% f.f.a.	2 1/2 @ 3 1/4
No. 2 tallow, 40% f.f.a.	1 1/2 @ 2
Choice white grease	2 1/2 @ 3
A-White grease	2 1/2 @ 3 1/4
B-White grease, max. 5% acid	2 1/2 @ 3 1/4
Yellow grease, 10@15%	2 1/2 @ 3 1/4
Brown grease, 40% f.f.a.	1 1/2 @ 2

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	
Valley points, prompt	@ 2 1/2
White, deodorized, in bbls., f.o.b. Chgo.	@ 6 1/2
Yellow, deodorized, f.o.b.	@ 6 1/2
Soap stock, 50% f.f.a., f.o.b.	@ 1 1/2
Corn oil, in tanks, f.o.b. mills	@ 3 1/2
Soya bean oil, f.o.b. mills	@ 3.0
Cocconut oil, seller's tanks, f.o.b. const	3 @ 3 1/2
Refined in bbls., f.o.b. Chicago	@ 6 1/2

Retail Section

Boning Prime Ribs Often Will Stimulate Demand When Sales Are Slow

By M. F. Weber.*

Retail meat dealers always are confronted with the problem of disposing of various cuts of meat, prime or rough, which have accumulated due to seasonal and climatic conditions.

Demand for retail cuts shifts continually. This makes it necessary for the retailer to readjust selling prices in order to realize the required gross profit. The retail meat business is somewhat different from other lines due to the highly perishable nature of the merchandise. When the demand for certain cuts changes it doesn't take long for a surplus to accumulate.

Many retailers plan to work on a gross margin of 30 to 35 per cent, but if a surplus of certain cuts is permitted to pile up without correctly pricing the cuts that are in demand it usually is found that the profit figures no more than 15 or 20 per cent.

Boning Stimulates Demand.

Good salesmanship, proper methods of merchandising, and a knowledge of pricing are factors that aid in eliminating losses when demand changes. Prime ribs at present are a drug on the market in some sections of the country. From the standpoint of salesmanship, tactful suggestions are welcomed by the undecided customer, but these must be followed up by preparing the prime ribs in such a manner that they will appeal to the shopper. With the proper preparation of these cuts, selling prices must also be made which will influence the customer to buy.

One practical way to stimulate demand for prime ribs is to bone and roll them. When this is done the cost of boning and trimming must be known. And it should be realized that the cost of boning and trimming varies with each wholesale price because of the set prices received for bones and waste. The higher the wholesale price the more it costs to bone and trim.

The following table shows what it actually costs to bone and trim prime ribs at wholesale prices ranging from 10c to 30c lb. In this table the prime ribs (8-rib cut) is figured as 100 per cent (bone in), 71 per cent boned meat—29 per cent bones and trimmings.

*Prepared for California Retail Meat Dealers.

Cost Table—Boned Ribs.

Wholesale Price per Lb. Bones in and Trimmed.	Actual Cost per Lb. Boned and Trimmed.
10 c	14 c
10½c	15 c
11 c	15½c
11½c	16½c
12 c	17 c
12½c	17½c
13 c	18½c
13½c	19 c
14 c	19½c
14½c	20½c
15 c	21½c
15½c	22 c
16 c	22½c
16½c	23½c
17 c	24 c
17½c	24½c
18 c	25½c
18½c	26½c
19 c	26½c
19½c	27½c
20 c	28½c
20½c	29 c
21 c	29½c
21½c	30½c
22 c	31 c
22½c	31½c
23 c	32½c
23½c	33½c
24 c	34 c
24½c	34½c
25 c	35½c
25½c	36 c
26 c	36½c
26½c	37½c
27 c	38½c
27½c	39½c
28 c	40½c
28½c	41 c
29 c	41½c
29½c	42½c
30 c	

The figures in the above table favor the retailer. In order to prove the figures a test on ribs follows:

1 prime rib 40½ lbs. @ 14c lb. \$5.67
Less waste and bone 11½ lbs. @ 00c lb. 0.00
Weight boned rib 29 lbs. Cost 5.67
Cost per lb. of boned rib .1956c

Adding the fraction in the merchant's favor, 19½c lb. is taken cost of boned and trimmed prime rib.

It must be kept in mind that the above figures are cost prices and that retail selling prices should be determined according to the gross margin required. If a 35 per cent margin is wanted and the cost of the boned, trimmed and rolled rib is 19½c lb., the selling price becomes 30½c lb.

BOOSTING SALES.

Selling is the most important accomplishment of the retail meat dealer—more important than buying. Therefore, it should have the careful attention of the retail meat store owner.

Better selling is the key to better business and larger profits. If you know how, teach the men behind the counters how to meet and greet customers, how to please them, how to sell more. If they don't know as much about the merchandise as they should, see that they get the information. Watch to see that the clerks know what the merchandise is, its good qualities, its uses, just why it is worth the price, and how best to handle and present it.

Tell This to Your Trade

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

BAKED HAM BUTT.

Plunge ham butt into kettle of boiling water. Boil vigorously for five minutes. Reduce heat and simmer for two hours. Remove rind. Place ham in baking dish, fat side up. Sprinkle with brown sugar mixed with an equal quantity of bread crumbs. Dot over with cloves. Place new apples, cored and filled with brown sugar, around the ham. Bake in a moderate oven (350° F.) for 30 minutes.

NEWS OF THE RETAILERS.

Hellwig Meat Market, Wishek, N. D., recently was destroyed by fire.

A grocery department has been added to the retail meat store of William Rasch, Lake Geneva, Wis.

K. & D. Meat Markets, 1354 East 61st st., Chicago, Ill., have been incorporated with a capital stock of \$5,000. The incorporators are E. Milton Pashkow, Bessie Cohen and Joseph Retter.

United Food Market, Sixth and Pierce sts., Sioux City, Ia., opened for business recently.

Larrys Market, Darien, Wis., has been purchased by C. P. Wurtz.

A grocery and meat market will be opened in Ontonagon, Mich., by Henry Hoefflerle.

Guy White has closed his retail meat business in Elgin, Neb.

Albert Brodsky has opened a retail meat market in Bowman, N. D.

Federal Meat Market, Watertown, S. D., has been taken over by John Althaus.

May's Grocery & Market, Fond du Lac, Wis., has been incorporated with a capital of \$10,000. Incorporators are H. H. May, Wilbur Brost and W. W. Hughes.

A. Thompson has applied for a license to conduct a retail meat business at 2424 Penn. North, Minneapolis, Minn.

Beckers Market, Inc., will open a retail meat store at 2210 West North ave., Milwaukee, Wis.

T. F. Burr has sold his meat market in Turton, S. D., to E. C. Labrie.

A. E. Hoff will open a retail meat store in Hettinger, N. D.

Joe Fetsch has engaged in the retail meat business in Wales, N. D.

John Meier is planning to open a retail meat store at 2201 West Center st., Milwaukee, Wis.

Arnold Johnson has applied for a license to conduct a retail business at 655 So. Snelling, St. Paul, Minn.

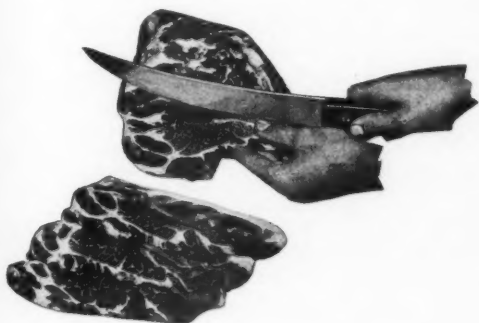
Herbert Buchholtz is planning to engage in the retail meat business in Red Wing, Minn.

Two Ways to Use Boston Style Pork Butt

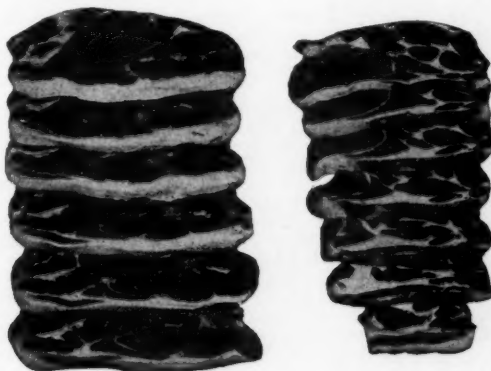
The Boston Style Butt is well streaked with tender fat, which is essential if a piece of meat is to be well flavored.

STEAKS FROM THE BOSTON STYLE BUTT.

This cut contains nearly all of the blade bone. When used for steaks the blade bone is usually left in, about half of the slices containing a section of the bone.



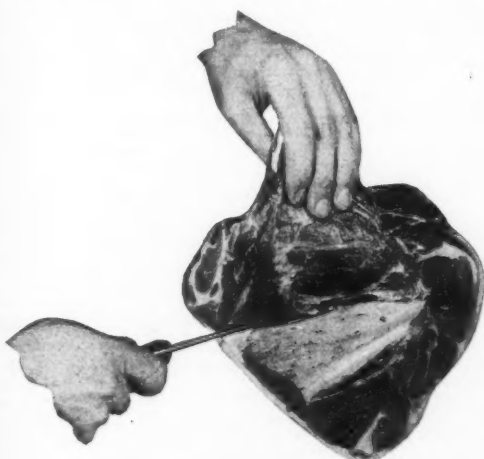
1. Cut steaks across grain of meat, starting at heavy end.



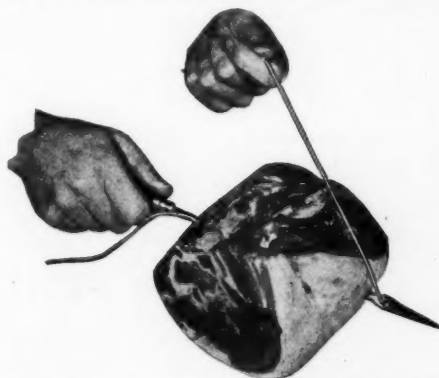
2. Shoulder pork steaks from Boston style butt.

BONED AND ROLLED BOSTON STYLE BUTT.

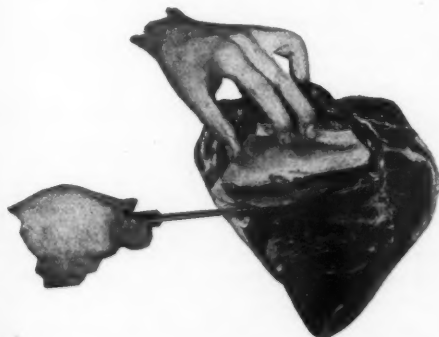
It is suggested that the blade bone be removed from the Boston Style Butt in preparing it as a roast. Removal of the bone means very little shrinkage and has the advantage of making a more easily carved roast.



1. With outside of butt on block, cut along side of blade and lift meat from bone.



3. Put one or two stitches in thick end of roast to hold it in shape while it is being rolled and tied.



2. Remove blade by cutting meat loose from beneath bone.



4. Boned and rolled Boston style butt.

The next article will describe various methods of cutting the Smoked Picnic.

New York Section

NEW YORK NEWS NOTES.

Joseph H. Heineman, New York packinghouse products broker, is spending a week in the West.

A. L. Jewell, branch house operating department, Swift & Company, Chicago, visited New York for several days during the past week.

Orville Kersey, C. W. Kersey & Son, Pitman, N. J., made a trip to New York during the past week and visited with his many friends in the trade.

President Walter Blumenthal, United Dressed Beef Co., spent a few days in Chicago during the past week and attended the International Livestock Exposition.

General manager H. L. Skellinger, Wilson & Co., New York plant, attended

the International Livestock Exposition and visited the Chicago offices during the past week.

P. J. Burns and T. Wilkinson, cattle buying department, Armour and Company, Chicago, visited at the plant of the New York Butchers Dressed Meat Company during the past week.

Superintendent H. S. Price, United Dressed Beef Co., visited Chicago during the past week and attended a meeting of plant superintendents at the general offices of Swift & Company.

President George A. Schmidt, Stahl-Meyer, Inc., returned from his Michigan hunting trip with a very fine buck as a trophy of his prowess as a hunter, and as soon as the meat has aged sufficiently there will be a venison feast.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Dec. 1, 1932:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
YEARLINGS (1) (300-550 LBS.):				
Choice	\$11.00@12.50		\$12.00@13.00	
Good	8.50@11.00		10.00@12.00	
Medium	7.50@9.00		8.00@9.50	
STEERS (550-700 LBS.):				
Choice	11.00@12.00		11.50@13.00	12.00@12.50
Good	8.50@11.00		9.50@12.00	8.50@11.50
STEERS (700 LBS. UP):				
Choice	11.00@12.00	11.50@12.00	11.50@13.00	11.00@12.00
Good	9.00@11.00	10.00@10.50	9.00@11.50	9.50@11.00
STEERS (500 LBS. UP):				
Medium	8.00@9.00	9.00@10.00	7.50@9.50	8.00@9.50
Common	7.00@8.00	8.00@9.00		7.00@8.00
COWS:				
Good	6.00@7.00	7.00@7.50	7.50@8.00	7.50@8.00
Medium	5.50@6.00	6.50@7.00	6.50@7.50	8.00@7.50
Common	5.00@5.50	6.00@6.50	5.50@6.50	6.50@6.50
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	8.50@10.00	10.00@12.00	9.00@12.00	
Good	7.50@8.50	9.00@10.00	8.00@10.00	9.00@10.00
Medium	6.50@7.50	8.00@9.00	7.00@8.50	8.00@9.00
Common	5.50@6.50	7.00@8.00	6.00@7.00	7.00@8.00
CALF (2) (3):				
Choice				
Good	6.00@6.50	8.00@9.00	7.00@8.00	
Medium	5.50@6.00	7.00@8.00	6.00@7.00	
Common	5.00@5.50	6.00@7.00	5.00@6.00	
Fresh Lamb and Mutton:				
LAMB (38 LBS. DOWN):				
Choice	13.00@14.00	14.50@15.00	14.50@15.00	14.50@15.00
Good	12.50@13.50	14.50@15.00	14.00@14.50	14.00@14.50
Medium	11.50@12.50	13.00@14.00	13.00@14.00	12.50@14.00
Common	10.50@11.50	12.00@13.00	11.00@13.00	
LAMB (39-45 LBS.):				
Choice	13.00@14.00	14.50@15.00	14.00@14.50	14.50@15.00
Good	12.50@13.50	14.00@14.50	13.50@14.00	14.00@14.50
Medium	11.50@12.50	13.00@14.00	12.50@13.50	12.50@14.00
Common	10.50@11.50	11.00@13.00	11.00@12.50	
LAMB (46-55 LBS.):				
Choice	11.50@12.50	12.50@13.50	12.00@13.00	12.00@13.00
Good	11.00@11.50	11.00@12.00	11.50@12.00	11.00@12.00
MUTTON (EWE) 70 LBS. DOWN:				
Good	4.50@5.50	6.00@7.00	6.00@7.00	6.00@7.00
Medium	3.50@4.50	5.00@6.00	5.00@6.00	5.50@6.00
Common	2.50@3.50	4.00@5.00	4.00@5.00	4.50@5.50
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	6.50@7.50	8.50@9.00	8.00@9.00	8.00@9.00
10-12 lbs. av.	6.50@7.50	8.50@9.00	8.00@9.00	8.00@9.00
12-15 lbs. av.	6.00@7.00	8.00@8.50	7.50@8.50	7.50@8.50
16-22 lbs. av.	5.00@5.50	7.00@7.50	7.00@8.00	7.00@8.00
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	4.50@5.50		6.50@8.00	7.00@7.50
PICNICS:				
6-8 lbs. av.		7.00@7.50		6.00@6.50
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	5.50@7.00		8.00@9.50	8.00@9.00
SPARE RIBS:				
Half sheets	4.50@6.00			
TRIMMINGS:				
Regular	2.50@3.00			
Lean	5.00@6.00			

(1) Includes heifer yearlings 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended November 26, 1932, were as follows: Meat.—Brooklyn, 128 lbs.; Manhattan, 2,597 lbs.; Bronx, 520 lbs.; Queens, 10 lbs.; Richmond, 1,029 lbs.; total, 4,284 lbs. Fish.—Brooklyn, 1 lb. Poultry.—Brooklyn, 157 lbs.; Manhattan, 153 lbs.; Bronx, 3 lbs.; Queens, 13 lbs.; Richmond, 59 lbs.; total, 385 lbs.

AMONG RETAIL MEAT DEALERS.

At a recent meeting of Jamaica Branch, state president Anton Hehn and Leon Loeb of Ye Olde New York Branch were visitors. The former spoke on the activities of the state association, while the latter talked about Federated Food Stores. Three members were added to the roster.

A meeting of the trustees of Jamaica Branch was held Wednesday this week at the home of president Chris Roedel. A report will be made at the next meeting of the Branch December 6.

Louis Bauer of Bronx Branch and Mrs. Bauer celebrated their 42nd wedding anniversary November 23.

NEW PLANT NEARS COMPLETION.

The new plant of Lewis Newhof & Son, Albany, N. Y., is expected to be in full operation by January 15, 1933, according to Aaron Newhof, owner of the business. The building is four stories high and will have a weekly capacity of 500 head of cattle.

Mr. Newhof and superintendent Jacob Emerick were in Chicago recently purchasing equipment, including a Velvet Drive dry rendering outfit manufactured by J. W. Hubbard. Important features of this renderer is a herring bone gear speed reducer and improved means of fastening the scraper arms to the shaft.

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended Nov. 26, 1932:

Point of origin.	Commodity.	Amount.
Argentina—Canned meats	9,000 lbs.	
Canada—Pork sausage	225 lbs.	
Canada—Smoked bacon	4,173 lbs.	
Canada—Fresh pork tenderloins	1,069 lbs.	
Canada—Smoked pork	141 lbs.	
Canada—Smoked hams	6,082 lbs.	
Czechoslovakia—Cooked hams	278 lbs.	
England—Smoked hams	453 lbs.	
England—Smoked bacon	615 lbs.	
France—Sausage	702 lbs.	
Germany—Smoked sausage	14,271 lbs.	
Germany—Smoked pork	4,987 lbs.	
Holland—Sausage	6,624 lbs.	
Italy—Sausage	6,451 lbs.	
Norway—Liver paste	554 lbs.	
Sweden—Sausage	1,650 lbs.	

OCTOBER MEAT EXPORTS.

Meat exports from the United States during October totaled 12,339,551 lbs. compared with 12,177,505 lbs. in September, an increase of 162,046 lbs. Of the total export more than one-fourth went to the insular possessions of Alaska, Hawaii and Porto Rico. The export to other than insular possessions totaled 9,531,815 lbs., valued at \$1,281,913.

Of the export to other countries fresh or frozen beef and veal constituted 153,894 lbs.; pickled or cured beef and

veal, 580,512 lbs.; fresh or frozen hog carcasses, 27,320 lbs.; loins and other fresh or frozen cuts, 385,398 lbs.; cured hams and shoulders, 5,064,039 lbs.; bacon, 1,492,396 lbs.; Cumberland and Wiltshires, 10,531 lbs.; pickled or salted pork, 1,319,507 lbs.; sausage, 140,691 lbs.

Exports to insular possessions included 169,749 lbs. fresh or frozen beef and veal; 2,714 lbs. of cured or pickled beef or veal; 10,220 lbs. of fresh or frozen pork in carcass; 133,692 lbs. loins and other fresh or frozen cuts; 843,381 lbs. of cured hams and shoulders; 69,393 lbs. of bacon; 1,342,650 lbs. of pickled or salted pork; and 235,827 lbs. of sausage.

GERMAN BUTTER QUOTAS.

Recently concluded agreements with Denmark and Finland regarding German imports of butter from those countries place imports from all sources at 121,253,000 pounds annually, according to the Berlin office of the Foreign Agricultural Service. National butter import contingents have been placed on the basis of the proportion of the total average imports for the years 1929-1931 received from each country.

The new total is considerably smaller than the average imports of recent years. There will be no duty-favored contingents under the new scheme. The total butter imports from most-favored countries will be subject to a uniform duty of 8.10 cents per pound. The new regulations went into effect on November 15, 1932. Special regulations were provided to govern imports from that date to December 31, since the new sys-

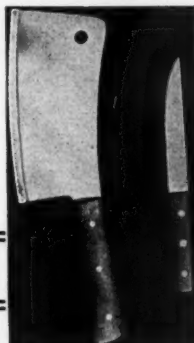
All This for \$5.00

- * 1—6" Boning Knife, Best Quality Steel
- * 1—9" Solid Steel Market Cleaver, German Pattern, 2 lb. 10 oz.
- * 1—10" Roast Beef Tier, with eye
- * 1—12" Steak Knife, Straight or Climeter Type (state which)
- * 1—14" Butcher Steel, Genuine "Dick" Magnetized

Unheard of value! Complete set of all five tools sent anywhere in U. S. for

\$5.00.
C.O.D.
Check
or
Cash

Fully guaranteed! Write today.



A.C. Wicke Mfg. Co.

414 East 102nd St.
New York, N. Y.

COMPLETE

C. O. D. — Cash

SET, \$5.00

or Check

tem is based on operations for a calendar year.

The final terms of the regulations allot the total annual imports to the various sources of supply in the following proportions: Denmark, 32.2 per cent; Netherlands, 21.0; Latvia, 10.5; Sweden, 7.9; Estonia, 6.0; Russia, 5.0; Finland, 3.8, and Lithuania, 3.8 per cent.

GOBEL-LOFFLER CHANGES NAME.

The name Gobel-Loffler, Inc., Benning, Washington, D. C., meat packers, has been changed to Adolf Gobel, Inc., according to an announcement made recently.

Watch "Wanted" page for bargains in Equipment.

Cold Storage Installation

All Kinds of Refrigerator Construction

JOHN R. LIVEZEY

Glenwood Avenue, West 22nd St., Philadelphia, Pa.
119 South St., Baltimore, Md.
1106 Sixteenth St. N. W., Washington, D. C.

NEW CURING VATS

Dozier Meat Crates
Packing Box Shooks

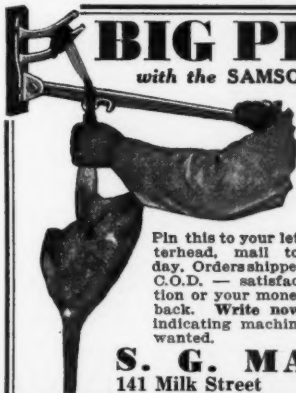
B. C. SHEAHAN CO.

166 W. Jackson Blvd. Chicago



BIG PROFITS!

with the SAMSON SINEW EXTRACTOR



Increase quality, appearance, selling appeal of turkeys, chickens and other fowl by removing sinews easily, quickly, cleanly. No yanking, bruising or pulling of meat. Over 10,000 users testify to big repeat sales.

Junior size.....\$5.00
(Birds up to 10 lbs.)
Senior size.....\$7.50
(Any size bird)

S. G. MATHEWSON
141 Milk Street Boston, Massachusetts

United Dressed Beef Company J. J. Harrington & Company CITY DRESSED BEEF, LAMB AND VEAL, POULTRY

Packer Hides, Calf Skins, Oleo Oils, Stearine, Cracklings, Stock Food, Tallows, Horns and Cattle Switches, Pulled Wool and Pickled Skins

43RD and 44TH STREETS
FIRST AVE. and EAST RIVER

NEW YORK CITY

Telephone Murray Hill 2300

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	\$ 5.25 @ 5.75
Cows, common to medium	2.75 @ 3.75
Bulls, common to medium	2.50 @ 3.75

LIVE CALVES.

Vealers, good to choice	\$ 6.50 @ 7.50
Vealers, medium	5.00 @ 6.00

LIVE LAMBS.

Lambs, good to choice	\$ 6.25 @ 6.75
Lambs, medium	5.50 @ 6.00

LIVE HOGS.

Hogs, 120-210 lbs.	@ \$4.00
Hogs, 210-240 lbs.	@ 3.90
Hogs, 250-300 lbs.	3.50 @ 3.75

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	\$ 6.00 @ 6.25
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DRESSED BEEF.

Choice, native, heavy	@ 15
Choice, native, light	@ 14
Native, common to fair	@ 13

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	@ 13
Native choice yearlings, 440@600 lbs.	@ 14
Good to choice heifers	@ 12
Good to choice cows	@ 11
Common to fair cows	@ 9
Fresh bologna bulls	@ 7

BEEF CUTS.

	Western.	City.
No. 1 ribs	@ 20	@ 24
No. 2 ribs	@ 18	@ 20
No. 3 ribs	@ 15	@ 18
No. 1 loins	@ 20	@ 24
No. 2 loins	@ 18	@ 22
No. 3 loins	@ 16	@ 18
No. 1 hinds and ribs	@ 13	@ 17
No. 2 hinds and ribs	@ 12	@ 14
No. 3 hinds and ribs	@ 11	@ 9
No. 1 rounds	@ 11	@ 12
No. 2 rounds	@ 10	@ 11
No. 3 rounds	@ 9	@ 10
No. 1 chucks	@ 12	@ 13
No. 2 chucks	@ 10	@ 11
No. 3 chucks	@ 8	@ 9
Bolognas	6 1/2 @ 7 1/2	@ 7 1/2
Bolls, reg., 6@8 lbs. avg.	@ 23	@ 25
Bolls, reg., 4@6 lbs. avg.	@ 17	@ 18
Tenderloins, 4@6 lbs. avg.	@ 50	@ 60
Tenderloins, 5@6 lbs. avg.	@ 50	@ 60
Shoulder clods	@ 11	@ 12

DRESSED VEAL.

Good	@ 11
Medium	@ 9
Common	@ 8

DRESSED SHEEP AND LAMBS.

Lambs, choice	@ 14
Lambs, medium	@ 13
Sheep, good	@ 6
Sheep, medium	@ 5

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	@ 10
Pork tenderloins, fresh	@ 25
Pork tenderloins, frozen	@ 22
Shoulders, Western, 10@12 lbs. avg.	@ 8
Butts, boneless, Western	@ 10
Butts, regular, Western	@ 9
Hams, Western, fresh, 10@12 lbs. avg.	@ 10
Picnic hams, Western, fresh, 6@8 lbs. average	@ 8
Pork trimmings, extra lean	@ 9
Pork trimmings, regular, 50% lean	@ 6
Spareribs, fresh	@ 8

SMOKED MEATS.

Hams, 8@10 lbs. avg.	@ 12
Hams, 10@12 lbs. avg.	@ 11
Hams, 12@14 lbs. avg.	@ 11 1/2
Picnics, 4@6 lbs. avg.	@ 9
Picnics, 6@8 lbs. avg.	@ 8 1/2
Bollettes, 8@10 lbs. avg.	@ 11
Beef tongue, light	@ 22
Beef tongue, heavy	@ 25
Bacon, boneless, Western	@ 13
Bacon, boneless, city	@ 12
City pickled hollies, 8@10 lbs. avg.	@ 9

FANCY MEATS.

Fresh steer tongues, untrimmed	15c a pound
Fresh steer tongues, l. c. trim'd	30c a pound
Sweetbread, beef	25c a pound
Sweetbread, veal	60c a pair
Beef kidneys	10c a pound
Mutton kidneys	10c each
Livers, beef	25c a pound
Ortalls	15c a pound
Beef hanging tenders	24c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ 25 per cwt.
Breast fat	@ 50 per cwt.
Edible suet	@ 1.25 per cwt.
Cond. suet	@ .75 per cwt.

GREEN CALFSKINS.

	5-9	9-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	.5	.65	.70	.75	1.00
Prime No. 2 veals	.4	.50	.55	.60	.75
Buttermilk No. 1	.3	.40	.45	.50	...
Buttermilk No. 2	.2	.30	.35	.40	...
Branded Gruby	.1	.15	.20	.25	.30
Number 3	.1	.10	.20	.25	.30

BUTTER.

Creamery, extras (92 score)	@ 25 1/2
Creamery, firsts (91 score)	@ 25 1/2
Creamery, firsts (88 score)	@ 22 1/2

EGGS.

(Mixed Colors.)

Special packs, including unusual henney selections	.38 @ 42
Standards	.34 @ 37
Rehanded receipts	.31 1/2 @ 33
Checks	@ 25

LIVE POULTRY.

Fowls, colored, fancy, via express	@ 13
Chickens, Rocks, fancy, via express	@ 12
Chickens, Leghorns	@ 11

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:

Western, 60 to 65 lbs. to dozen, lb.	@ 18
Western, 48 to 54 lbs. to dozen, lb.	@ 17
Western, 43 to 47 lbs. to dozen, lb.	@ 16
Western, 36 to 42 lbs. to dozen, lb.	@ 13
Western, 30 to 35 lbs. to dozen, lb.	@ 12

Fowls—fresh—dry pkd.—12 to box—prime to fcy.:

Western, 60 to 65 lbs. to dozen, lb.	@ 20
Western, 48 to 54 lbs. to dozen, lb.	@ 18
Western, 43 to 47 lbs. to dozen, lb.	@ 17
Western, 36 to 42 lbs. to dozen, lb.	@ 15
Western, 30 to 35 lbs. to dozen, lb.	@ 14

Ducks, frozen—

Long Island, No. 1	@ 15
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Squabs—

White, ungraded, per lb.	@ 25
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Turkeys, nearby, No. 1:

Young toms	@ 20
Young hens	@ 22

Fowls, frozen—dry pkd.—12 to box—prime to fcy.:

Western, 60 to 65 lbs. to dozen, lb.	@ 19
Western, 48 to 54 lbs. to dozen, lb.	@ 18
Western, 43 to 47 lbs. to dozen, lb.	@ 17

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Nov. 24, 1932:

	Nov. 18	Nov. 21	Nov. 22	Nov. 23	Nov. 24
Chicago	23	23	23 1/2	23 1/2	Holiday
New York	24	24	24 1/2	25	Holiday
Boston	24 1/2	24 1/2	25	25 1/2	Holiday
Phila.	25	25	25 1/2	26	Holiday

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

	21 1/2	22 1/2	22 1/2	22 1/2	22 1/2	Holiday
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last 10 days.	Since Jan. 1—1932.	1931.
Chicago	22,569	28,612	35,034	2,774,100	2,891,475
N. Y.	30,262	42,649	45,908	3,553,549	3,407,310
Boston	10,044	14,040	12,400	1,077,289	1,099,274
Phila.	15,082	16,642	14,417	1,131,511	1,092,637

Total 86,957 102,943 105,759 8,516,468 8,500,702

Cold storage movement (lbs.):

	In	Out	On hand	Same week day	Last year.
	Nov. 24.	Nov. 24.	Nov. 25.		
Chicago	23,435	396,682	12,011,422	10,455,908	
New York	37,066	258,344	4,160,664	3,328,624	
Boston	960	89,333	2,762,487	2,596,029	
Phila.	480	37,610	962,238	811,272	
Total	61,961	781,969	19,896,811	17,161,833	

FERTILIZER MATERIALS.
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton basis ex vessel Atlantic ports	@ 21.00
Ammonium sulphate, double bags, per 100 lb. f.a., New York	@ 1.00
Blood, dried, 15-18% per unit	@ 1.20
Fish scrap, dried, 11% ammonia	
10% B. P. L. f.o.b. fish factory	1.75 @ 1.80
Fish guano, foreign, 13@14% ammonia	
10% B. P. L.	2.25 @ 1.50
Fish scrap, acidulated, 9% ammonia	
3% A. P. A. Del'd. Bait & Norfolk	1.75 @ 1.50
Soda Nitrate, per net ton	@ 22.50
In 200-lb. bags	@ 22.50
In 100-lb. bags	@ 25.00
Tankage, ground, 10% ammonia	
15% B. P. L. bulk	1.40 @ 1.50
Tankage, unground, 9@10% ammonia	1.20 @ 1.50

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@ 11.00
Bone meal, raw, India, 4 1/2 and 50 per ton, c.i.f.	@ 11.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 1.00

Potash.

Manure salt, 30% bulk, per ton	@ 11.11
Kainit, 14% bulk, per ton	@ 1.75
Muriate in bags, per ton	@ 17.11
Sulphate in bags, per ton	@ 47.50

Dry Rendered Tankage.

50% unground	@ 1.25
60% unground	@ 1.25

BONES, HOOFS, AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	75.00 @ 80.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	@ 60.00
Black or striped hooft, per ton	45.00 @ 50.00
White hooft, per ton	@ 40.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 70.00
Horns, according to grade	75.00 @ 80.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended Nov. 26, 1932, with comparisons:

	Week ended Nov. 26.	Prev. week.	Cur. week, 1931.
West. drsd. meats:			
Steers, carcasses	5,087	7,083	6,200
Cows, carcasses	594 1/2	883 1/2	600
Bulls, carcasses	140	169 1/2	120
Veals, carcasses	8,757	13,412	9,230
Lambs, carcasses	24,078	28,455	28,000
Mutton, carcasses	1,260	2,060	940
Beef cuts, lbs.	285,497	408,211	248,800
Pork cuts, lbs.	1,834,087	2,010,896	1,876,313
Local slaughters:			
Cattle	7,618	8,044	7,770
Calves	11,182	14,142	11,614
Hogs	50,899	53,200	50,064
Sheep	59,263	79,047	66,700

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Nov. 26, 1932:

	Week ended Nov. 26.	Prev. week.	Cur. week, 1931.
West. drsd. meats:			
Steers, carcasses	1,953	2,343	1,894
Cows, carcasses	694	836	704
Bulls, carcasses	181	230	61
Veals, carcasses	1,297	1,478	1,198
Lambs, carcasses	8,363	12,832	10,888
Mutton, carcasses	918	1,077	718
Pork, lbs.	561,967	517,676	545,343
Local slaughters:			
Cattle	1,596	1,856	1,620
Calves	2,849	3,065	2,960
Hogs	20,905	19,580	18,882
Sheep	7,783	10,533	6,573

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended Nov. 26, 1932, with comparisons:

	Week ended Nov. 26.	Prev. week.	Cur. week, 1931.
West. drsd. meats:			
Steers, carcasses	1,964	2,414	1,771
Cows, carcasses	1,397	1,971	1,600
Bulls, carcasses	12	13	35
Veals, carcasses	1,137	745	1,014
Lambs, carcasses	14,580	19,146	18,000
Mutton, carcasses	685	733	500
Pork, lbs.	428,779	378,972	443,600

10,000
200